



"The Complete Steam Line"

Direct Steam, Electric and Gas Kettles - Mixer Kettles -
Wall Mount Kettles - Full Jacketed Kettles - Oyster Cookers -
Compartment Cookers - Convection (Pressureless) Cookers -
Electric and Gas Skillets - High Efficiency Steamers -
Options and Accessories

CROWN FOOD SERVICE EQUIPMENT LTD.®

70 Oakdale Road, Toronto, Ontario, Canada M3N 1V9

phone: (416) 746-2358, fax: (416) 746-8324, general email: crown@crowfood.com

Steamers



GSX-10HE

High Efficient / Energy Gas Convection Steamer On 24" Stainless Steel Cabinet (GSX-)

Available in 5, 7, 10 & 16 Pan Capacities, Natural or LP gas

Standard Features:

- ✓ De-lime mode power setting
- ✓ Automatic blow-down
- ✓ Split water line
- ✓ Thermostatically controlled cooling system
- ✓ Single drain connection
- ✓ Electronic ignition
- ✓ Rear flanged feet
- ✓ Redundant controls and generator for each compartment
- ✓ All Stainless Steel constructed steam generator(s)
- ✓ Safety relief valve
- ✓ Patented Technology
- ✓ De-liming ports on front of each generator
- ✓ 316 Stainless Steel Cavity

Electric Counter Convection Pan Steamer – Manual Fill (EPX-)

Available in 3 or 5 pan capacity

Standard Features:

- ✓ Long lasting all stainless steel construction
- ✓ 4" Stainless steel adjustable legs
- ✓ Manual Controls
- ✓ Constant Steam Feature
- ✓ Steam Difuser Plate
- ✓ 316 Stainless Steel Cavity
- ✓ Energy Star Rated



*Can be mounted on optional RL-28X
28" high Stainless Steel Stand*



Electric Counter Convection Steamer (SX-)

Available in 3 or 5 Pan Capacities

Standard Features:

- ✓ Manual controls
- ✓ De-liming port, with delime mode power setting
- ✓ 3/8" "Y" strainer, Split water line
- ✓ Heavy duty "Slammable" door
- ✓ 316 Stainless Steel Cavity
- ✓ All 304 Stainless Steel exterior construction
- ✓ Front drain trough connected to main drain
- ✓ Stand by ready thermostat
- ✓ Steam cut off switch when door opens



Kettles

Electric Stationary or Tilting Kettles (EL/EP- or ELT-)

Available in 20, 30, 40, 60, 80 or 100 gallons

Standard Features:

- ✓ 2/3 jacketed electric steam kettle
- ✓ 316 Stainless Steel Liner standard up to 40 Gallon
- ✓ Long lasting all stainless steel construction
- ✓ Removable Elements on all Electric Kettles
- ✓ Integral controls include: power switch, temperature control with pilot light, vacuum/pressure gauge, safety valve
- ✓ Low water shut-off with indicator light
- ✓ Full size range from 20 gallon to 100 gallon
- ✓ Full temperature range from 165° to 285°F
- ✓ Counterbalanced hinged cover and 2" sanitary draw-off valve, standard on EL/EP models (optional on tilt models)
- ✓ Self locking worm gear for easy pouring past 90° tilt on ELT models



Direct Steam Table Top Kettles (DC-)

Available in 6, 10, 12 or 20 gallons

Standard Features:

- ✓ Long lasting all stainless steel construction
- ✓ Stainless steel legs house steam supply and condensate return pipes
- ✓ Standard with 50 PSI operation
- ✓ Easy pour kettle tilts a full 90°
- ✓ 316 Stainless Steel Liner

Kettles can be mounted on optional KT tables, Stainless steel stands or modular cabinet bases

Gas Stationary or Tilting Kettles (GL- or GLT-)

GLT available in 20, 30, 40 or 60 gallons, Natural or LP gas

GL available in 20, 30, 40, 60, 80 or 100 gallons, Natural or LP gas

Standard Features:

- ✓ 2/3 steam jacketed gas
- ✓ Long lasting stainless steel construction
- ✓ Fully insulated
- ✓ Electronic ignition
- ✓ Controls include power switch, temperature control with pilot indicator light, vacuum/pressure gauge, pressure switch,
- ✓ Low water cut-off with indicator light
- ✓ Tilt models are standard with high efficiency power burner
- ✓ 316 Stainless Steel Liner standard up to 40 Gallon



Skillets



Electric or Gas Floor Tilting Skillets (ETS or GTS)

30 or 40 gallon Electric or Gas,
Gas model available in Natural or LP gas

Standard Features:

- ✓ Manual Tilt
- ✓ Pour Strainer
- ✓ 4" Vent Port
- ✓ Gas c/w Electronic Ignition
- ✓ All stainless steel exterior

Electric or Gas Modular Floor Tilting Skillets (ES or GS)

30 or 40 gallon, gas model available in Natural or LP gas

Standard Features:

- ✓ Permanently lubricated tilt mechanism
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover
- ✓ 5/8" Stainless Steel clad plate cooking surface with 10 gauge sides
- ✓ All stainless steel exterior
- ✓ Pour lip strainer
- ✓ NEMA-2 control enclosure
- ✓ Gas models standard with solid state multi-trial DSI type Electronic Ignition and Solid State Temperature Controls



Electric or Gas 16 Gallon Round Counter Tilting Skillets (ECTRS or GCTRS)

16 gallon capacity, gas model available in Natural or LP gas

Standard Features:

- ✓ Manual tilt
- ✓ Gas model standard with Electronic Ignition
- ✓ 3/8" Stainless Steel clad plate cooking surface with 10 gauge sides
- ✓ Tilt Lock Feature

Optional Stand with Sliding Drawer and Stationary Drain (SD-30-16)

CROWN®

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Phone: (416) 746-2358, fax: (416) 746-8324, general email: crown@crowfood.com

ELECTRIC COUNTER TILTING SKILLET



Shown with optional stand and faucet.

SPECIFICATIONS:

Shall be a CROWN Model ECTS-12, electrically heated counter tilting skillet, c-CSA-us and NSF Certified. The skillet shall have a one-piece covered corner, 10 gauge stainless steel pan with #4 finish exterior and polished interior. Heating shall be accomplished by electric elements cast embedded into a full 1-1/2" (38 mm) thick aluminum casting clamped to the underside of the pan for even heat distribution across the entire surface.

The skillet pan shall be mounted on side pivots to allow tilting for complete removal of contents by means of a tilting handle with heat proof knob. A tilt position device shall permit the pan to be tilted forward slightly during cooking to aid grease removal. The mounting base shall be fitted with mounting lugs for securing to counter or optional stand. The controls shall be integrally mounted in the stainless steel clad console and shall include a power switch, operating thermostat, pilot light and high temperature cut-off.

The skillet shall operate in a temperature range of 160°F to 445°F (71°C to 230°C).

Model	Capacities		
	kW	US Gal.	litres
ECTS-12	9	12	45

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz.
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz.
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz.
- 240 VAC, 3 phase, 50/60 Hz.
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz.
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz.

OPTIONS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz. (ESVS-1)
- 415 VAC, 3 phase, 50/60 Hz. (ESVS-1)
- 480 VAC, 3 phase, 50/60 Hz. (ESVS-2)
- 600 VAC, 3 phase, 50/60 Hz. (ESVS-3)
- Etched gallon markings. (GMS-12)
- Etched litre markings. (LMS-45)
- Marine Lock. (ML-1)
- Correctional package.

ACCESSORIES:

- Steam pan insert. (SPI-12)
- One piece lift-off stainless steel cover. (SC-12)
- Pour strainer. (PS-12)
- 21" (530mm) high floor stand c/w sliding shelf. (S-30)
- 21" (530mm) high floor stand c/w sliding drain pan and stationary drain. (SD-30)
- Single pantry faucet with 12" swing spout. (SF-12)
- Double pantry faucet with 12" swing spout. (DF-12)
- Single pantry faucet & bracket with 60" pot filler. (SF-60)
- Double pantry faucet & bracket with 60" pot filler. (DF-60)
- Single faucet spray hose c/w bracket. (SF-SH)
- Double faucet spray hose c/w bracket. (DF-SH)



SERVICE CONNECTIONS

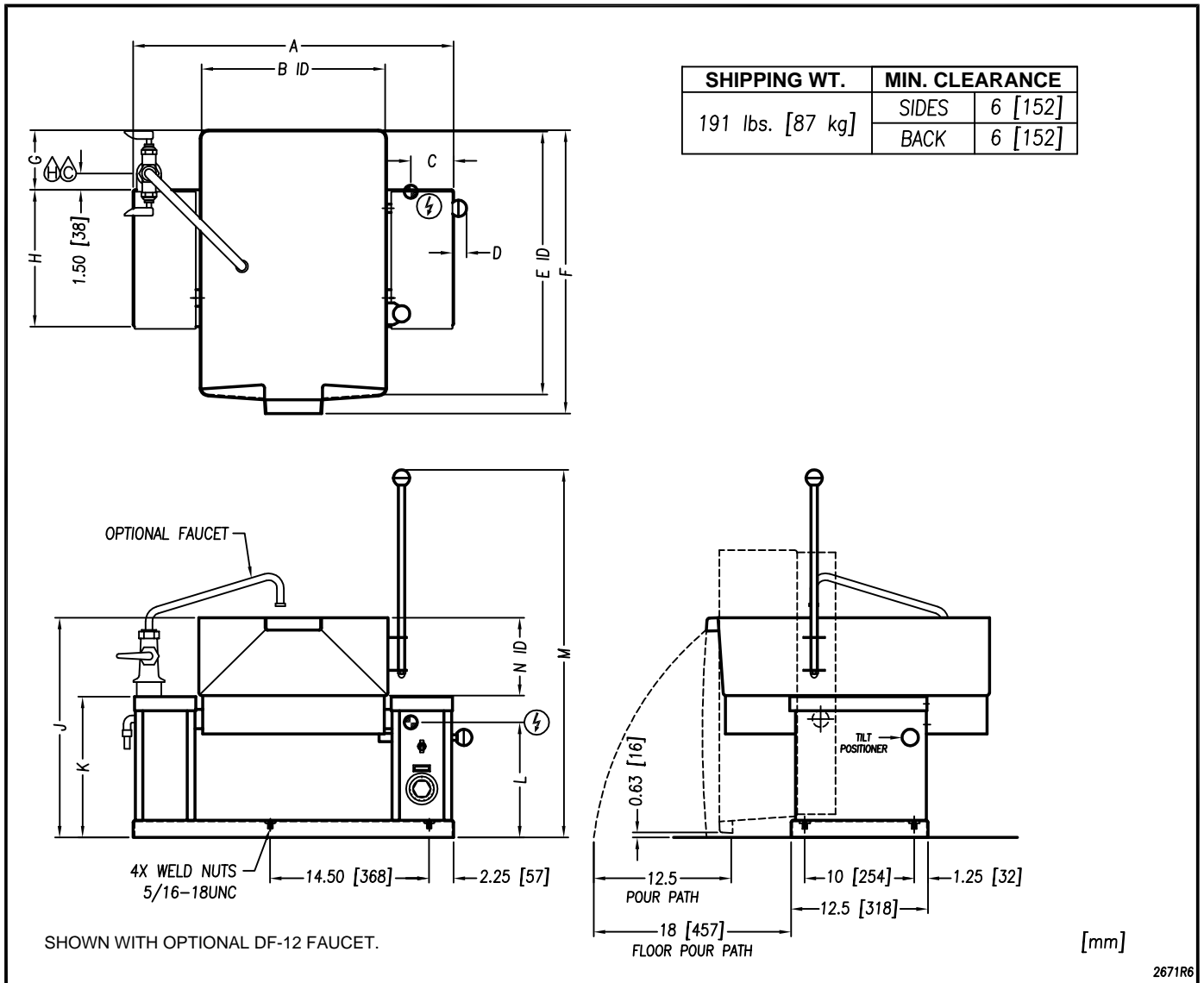
- ⚡ – Electrical connection to be as specified on data plate.
- 💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECTS-12	9.0	1	43.3	40.9	37.5	N/A	N/A	N/A	N/A
		3	25.0	23.6	21.7	13.7	12.5	10.8	8.7

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N
ECTS-12	12 gallons	inches	29	16.75	4	2	24	25.75	5.5	12.5	20	13	10.5	33.25	7
	46 litres	mm	737	425	102	51	610	654	140	318	508	330	267	845	178



ELECTRIC COUNTER TILTING ROUND SKILLET



Model	Capacities		
	kW	US Gal.	litres
ECTRS-16	7.5	16	60

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz
- 208 VAC, 3 phase, 50/60 Hz
- 220 VAC, 1 phase, 50/60 Hz
- 220 VAC, 3 phase, 50/60 Hz
- 240 VAC, 1 phase, 50/60 Hz
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz
- 415 VAC, 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz
- 600 VAC, 3 phase, 50/60 Hz
- Etched gallon markings.
- Etched litre markings.
- Correctional package.

ACCESSORIES:

- Steam pan insert (SPI-16).
- One piece lift-off stainless steel cover (SC-16).
- 18" (460mm) high floor stand c/w sliding shelf (S-30).
- 18" (460mm) high floor stand c/w sliding drain pan and stationary drain (SD-30).
- Single pantry faucet with 12" swing spout (SF-12).
- Double pantry faucet with 12" swing spout (DF-12).
- Single pantry faucet & bracket with 60" pot filler (SF-60).
- Double pantry faucet & bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model ECTRS-16, electrically heated counter tilting skillet, c-CSA-US certified and NSF listed. The skillet shall be of one piece covered corner, 10 gauge stainless steel with a #4 exterior finish and a polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" (9.5mm) thick stainless steel clad plate, fitted with clamped on electric heating elements rated at 7.5 kW for even heat transfer over entire cooking surface. Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish. Pan shall be fitted with a stainless steel tilt handle with heat resistant knob for tilting the pan forward for complete removal of contents with provisions for mounting on left or right sides.

Controls shall be integrally mounted and shall include a power switch, pilot light, thermostat, and high temperature cut-off.

The skillet shall operate in a temperature range of 160°F to 445°F (71°C to 230°C).

The skillet can be mounted on a 30" (762 mm) wide stainless steel stand.

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ - ELECTRICAL CONNECTION: to be specified on data plate.

⦿ - DRAIN: 1 1/2" - 11 1/2 NPT

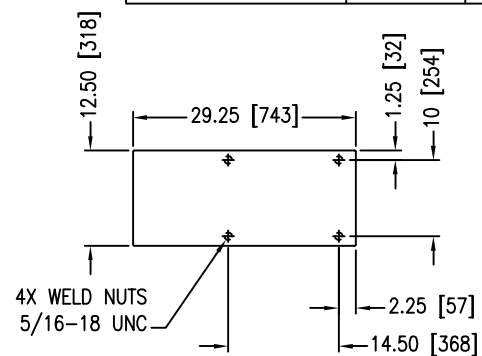
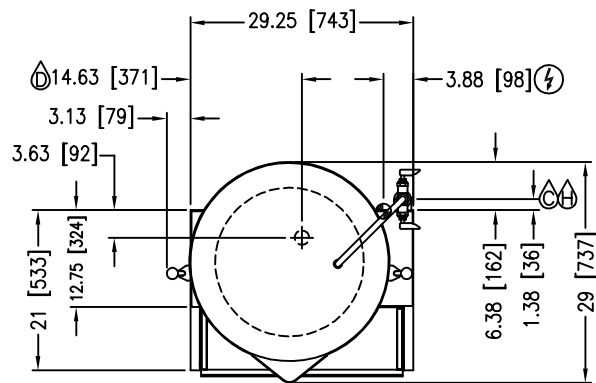
⦿ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

⦿ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

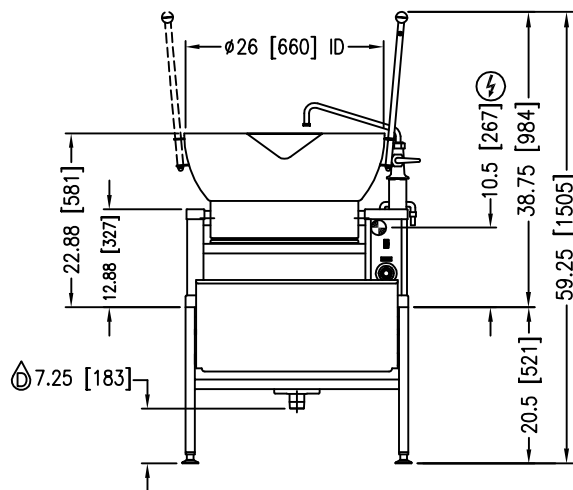
ELECTRICAL CHARACTERISTICS

MODEL	KW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECTRS-16	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	12.5
		3	20.8	19.7	18.1	11.4	10.4	9.0	7.2

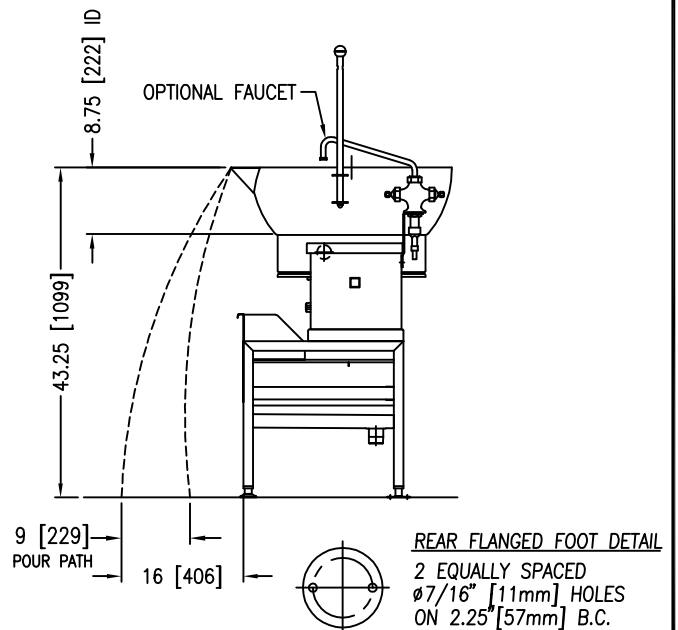
SHIPPING WT.	MIN. CLEARANCE	
220 lbs. [100 kg]	SIDES	0
	BACK	0



FRONT OF APPLIANCE
MOUNTING PATTERN



SHOWN WITH OPTIONAL SD-30 STAND & DF-12 FAUCET.



IN [mm]

3160R5

ELECTRIC SKILLET WITH MANUAL TILT



SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated tilting skillet, c-CSA-us and NSF Certified. The skillet shall be of one piece coved corner, 10 gauge stainless steel with a #4 exterior finish and a polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Heating shall be accomplished by electric elements cast embedded in a full 1-1/2" (38 mm) thick aluminum casting bolted to the underside of the pan for even heat distribution across the entire surface. Pan shall pivot on side trunnions connected to the gear and control consoles. The consoles shall be drip proof, stainless steel clad and shall be supported by an all welded 1-5/8" (41 mm) stainless steel pipe frame with front legs fitted with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. The worm and gear tilt mechanism shall allow the pan to tilt forward manually for complete emptying of contents. The controls shall be integrally mounted in the left console and shall include a thermostat, power switch and pilot light. As a safety feature the pan shall be equipped with a high limit thermostat on each element assembly to shut down operation should thermostat fail.

Convenience features shall include a spring assist hinged stainless steel cover with full width handle, no-drip condensate guide, vent port with swing cover and a removable pour strainer on the pour lip.

The skillet shall operate in a temperature range of 160°F to 445°F (71°C to 229°C) with a high temperature safety cut-off at 536°F (280°C).

Model	kW	Capacity	
ETS-30	18	30 gallon	114 litre
ETS-40	27	40 gallon	152 litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 3 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 50/60 Hz.
- 415/240 VAC, 3 Phase, 50/60 Hz.

STANDARD FEATURES

- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ Elements cast in 1 1/2" (38mm) thick aluminum for uniform and efficient heating.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz.
- 600 VAC, 3 Phase, 60 Hz.
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer (TVT-2BP).
- 3" draw off valve with strainer (TVT-3BP).
- 60 minute mechanical timer mounted in left console.
- Casters.
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

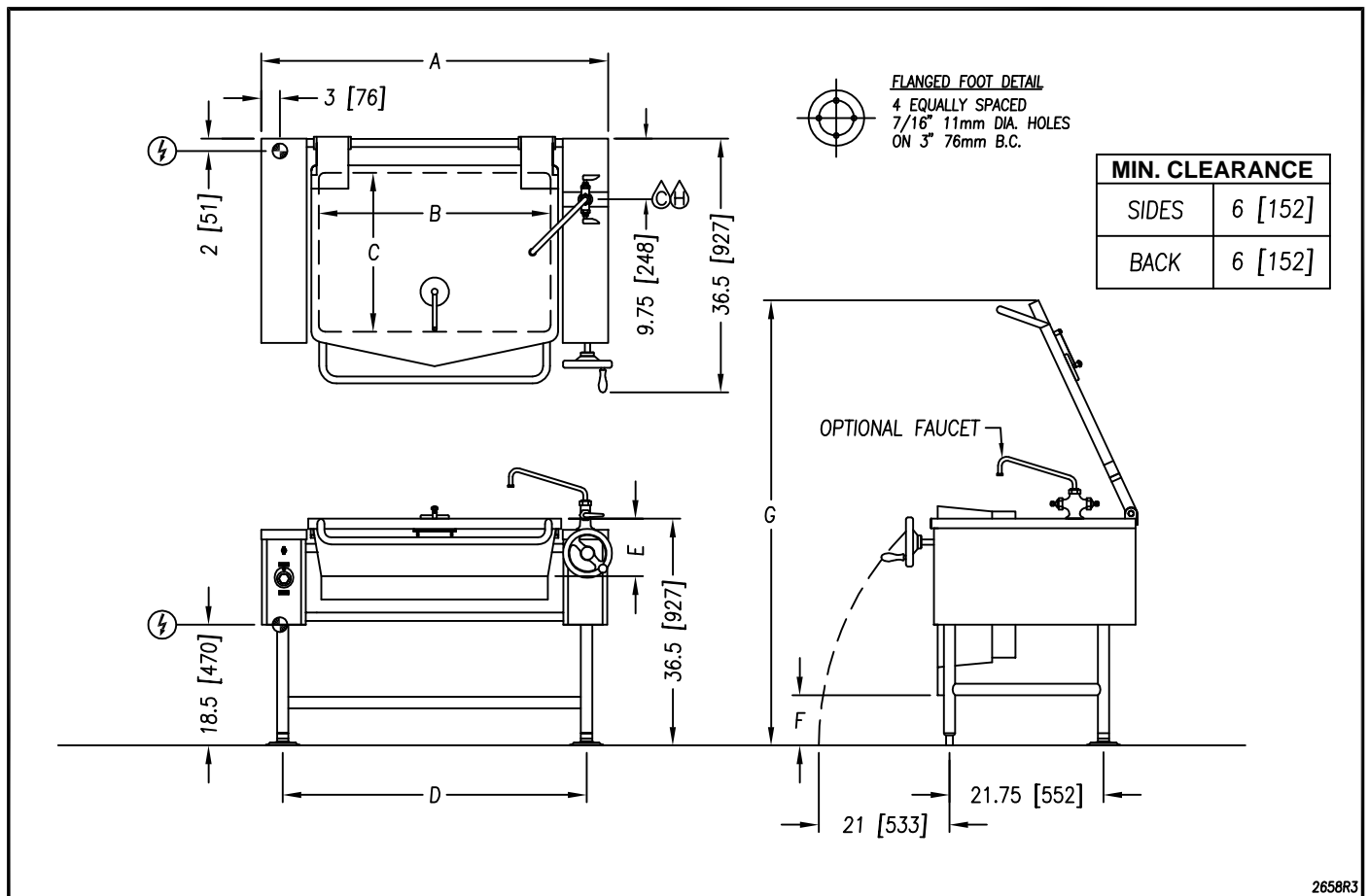
- ⚡ – Electrical connection to be as specified on data plate.
- 💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

MODEL	KW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ETS-30	18	3	50.0	47.2	43.3	27.3	25.0	21.6	17.3
ETS-40	27	3	75.0	70.9	65.0	41.0	37.6	32.5	26.0

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F	G
ETS-30	530 lbs. [240 kg]	30 U.S. gal. 114 litres	inches	50 1/2	33 3/4	23 1/8	43 5/8	8 3/4	11	66
			mm	1283	857	587	1108	222	279	1676
ETS-40	642 lbs. [291 kg]	40 U.S. gal. 152 litres	inches	66 1/2	49 1/2	24	59 1/2	8 3/4	11	67
			mm	1689	1257	610	1511	222	279	1702



2658R3

ELECTRIC SKILLET WITH MANUAL TILT



Model	kW	Capacity	
ES-30	12	30 gallon	114 litre
ES-40	15	40 gallon	152 litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 Phase, 50/60 Hz
- 208 VAC, 3 Phase, 50/60 Hz
- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 1 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 50/60 Hz.
- 415/240 VAC, 3 Phase, 50/60 Hz.

STANDARD FEATURES

- ✓ Permanently lubricated tilt mechanism
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer
- ✓ NEMA-2 controls enclosure.

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz.
- 600 VAC, 3 Phase, 60 Hz.
- 18 kW elements (40 gallon only)
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure (3139-1).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated skillet with manual tilt, c-CSA-us and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be fitted with tubular heating elements clamped to the under side.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall be designed to meet NEMA-2 and provide a degree of protection against dripping and light splashing water and shall include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F(280°C).

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ – Electrical connection to be as specified on data plate.

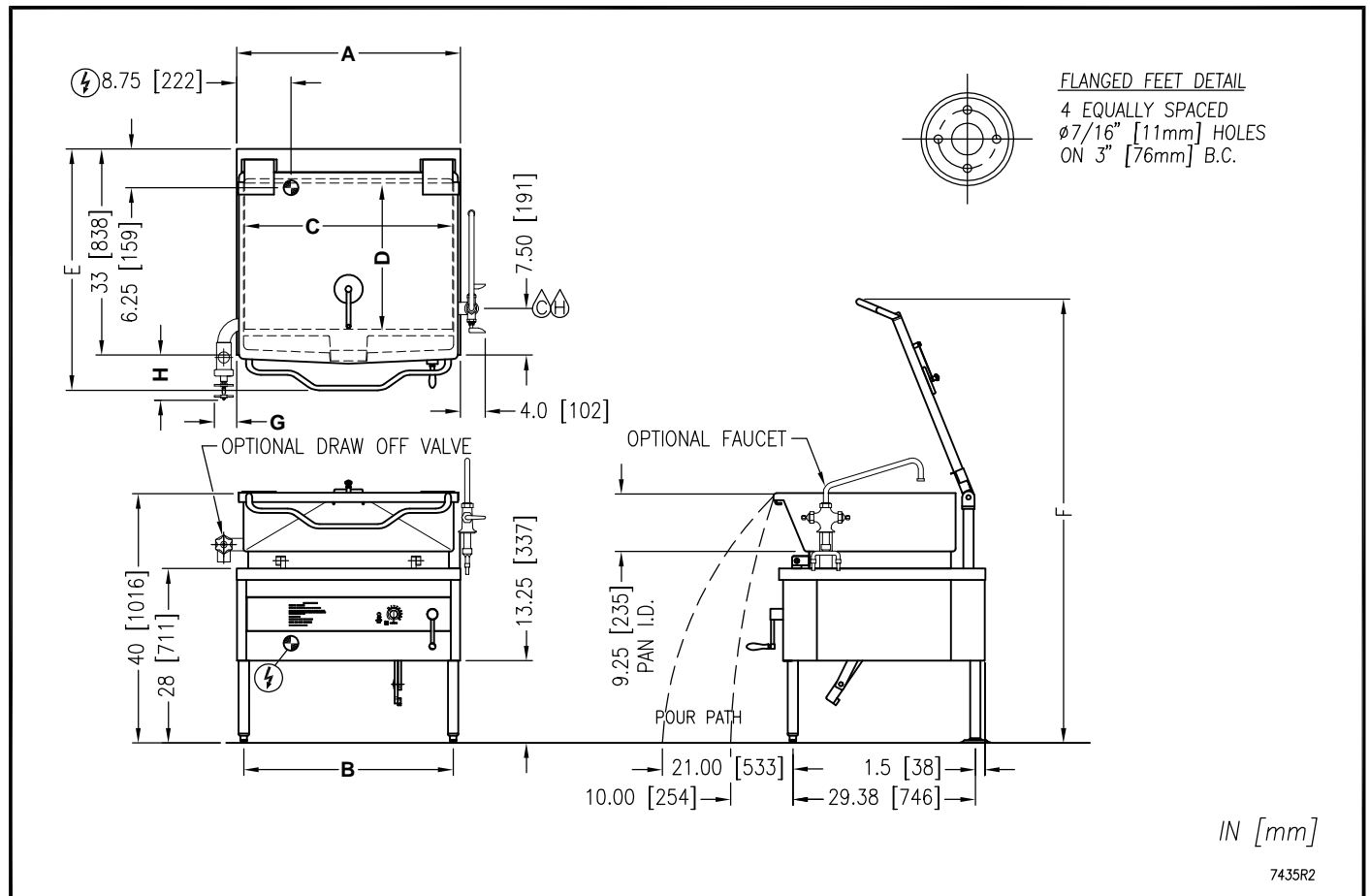
💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
ES-30	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
ES-40	15	18		3	33.3	31.5	28.9	18.2	16.7	14.4	11.5
MIN. CLEARANCE	SIDES	0	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
				3	41.6	39.4	36.1	22.8	20.9	18.0	14.4
MIN. CLEARANCE	BACK	0	18	1	86.5	81.8	75.0	N/A	N/A	N/A	N/A
				3	50.0	47.2	43.3	27.3	25.0	21.7	17.3

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F	G		H	
ES-30	545 lbs. [247 kg]	30 gallons 114 litres	inches	36.0	33.63	33.50	23.50	38.88	71.38	∅2	∅3	∅2	∅3
			mm	914	854	851	597	987	1813	3.6	5.5	7.3	13.1
ES-40	710 lbs. [322 kg]	40 gallons 152 litres	inches	48.0	45.63	43.50	23.0	39.38	70.88	92	140	186	333
			mm	1219	1159	1105	584	1000	1800				



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

ELECTRIC TILTING SKILLET



Model	kW	Capacity	
ELTS-30	12	30 gallon	114 litre
ELTS-40	15	40 gallon	152 litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 Phase, 50/60 Hz
- 208 VAC, 3 Phase, 50/60 Hz
- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 1 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 50/60 Hz.
- 415/240 VAC, 3 Phase, 50/60 Hz.

STANDARD FEATURES

- ✓ Electric ball drive actuator for smooth and precise tilting action.
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz.
- 600 VAC, 3 Phase, 60 Hz.
- 18 kW elements (40 gallon only)
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure (3139-1).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated tilting skillet, c-CSA-us and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be fitted with tubular heating elements clamped to the under side.

The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls include a thermostat with OFF position and a range of 160-445°F (71-229°C), a thermostat indicator light, pan tilt switch that shuts elements off if tilted more than 5°, and high temperature cut-off set at 536°F(280°C).

Tilting is controlled by an electric motor driven ball drive actuator for smooth and precise tilting action.

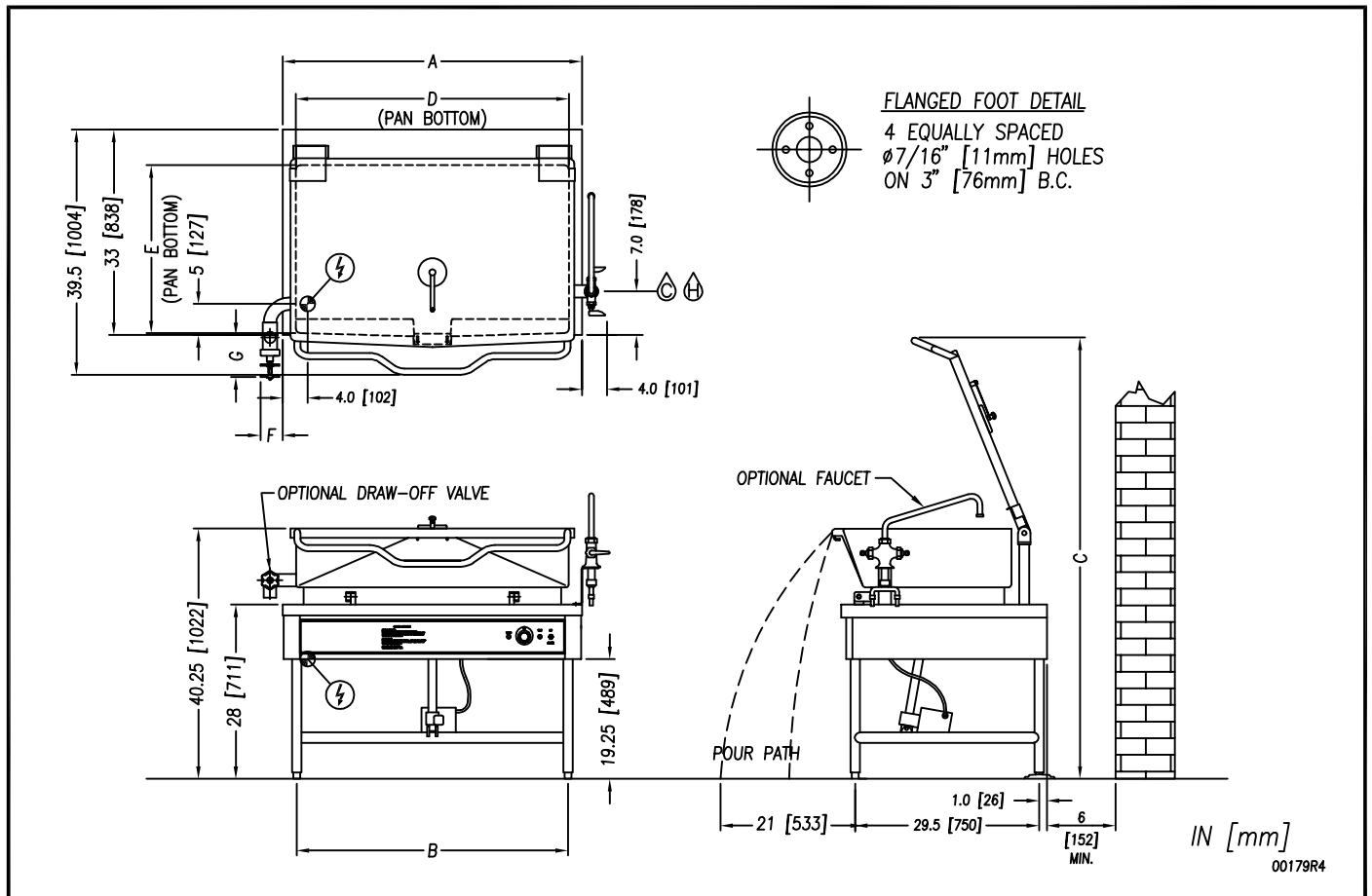
SERVICE CONNECTIONS

- ⚡ – Electrical connection to be as specified on data plate.
- 💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
ELTS-30	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
ELTS-40	15	18		3	33.3	31.5	28.9	18.2	16.7	14.4	11.5
MIN. CLEARANCE	SIDES	0	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
				3	41.6	39.4	36.1	22.8	20.9	18.0	14.4
BACK	6 [152]		18	1	86.5	81.8	75.0	N/A	N/A	N/A	N/A
				3	50.0	47.2	43.3	27.3	25.0	21.7	17.3

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F		G	
				inches	mm	inches	mm	inches	mm	inches	mm	inches
ELTS-30	490 lbs. [222 kg]	30 gallons 114 litres	inches mm	36.0	33.5	74	33.5	23.50	ø2	ø3	ø2	ø3
				914	851	1880	851	597	3.6	5.5	7.3	13.1
ELTS-40	675 lbs. [306 kg]	40 gallons 152 litres	inches mm	48.0	45.5	74	43.5	23.0	92	140	186	333
				1219	1156	1880	1105	584				



ELECTRIC SKILLET WITH CABINET BASE



Model	kW	Capacity	
EMTS-30	12	30 gallon	114 litre
EMTS-40	15	40 gallon	152 litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 Phase, 60 Hz.
- 208 VAC, 3 Phase, 60 Hz.
- 220 VAC, 1 Phase, 50 Hz.
- 220 VAC, 3 Phase, 50 Hz .
- 240 VAC, 1 Phase, 60 Hz.
- 240 VAC, 3 Phase, 60 Hz.
- 380/220 VAC, 3 Phase, 50 Hz. 4-wire.
- 380/220 VAC, 3 Phase, 60 Hz. 4-wire.
- 415/240 VAC, 3 Phase, 50 Hz. 4-wire.
- 415/240 VAC, 3 Phase, 60 Hz. 4-wire.

STANDARD FEATURES

- ✓ 1/2 HP hydraulic tilt mechanism.
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer.

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 Phase, 60 Hz
- 480 VAC, 3 Phase, 60 Hz.
- 600 VAC, 3 Phase, 60 Hz.
- 18 kW elements (40 gallon only)
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure (3139-1).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated skillet with hydraulic tilt, c-CSA-us and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be fitted with tubular heating elements clamped to the under side.

The pan shall be mounted on a heavy duty welded angle constructed frame fitted with 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flange feet on the rear for securing to the floor. Enclosed with #4 finished type 304 stainless steel with removable side panel and two stainless steel front cabinet doors.

All controls are mounted in the cabinet base which include temperature thermostat, temperature light, tilt switch, high limit thermostat and hydraulic lift system powered by a 1/2 HP electrical motor for smooth and precise tilting action.

Cooking temperatures are between 160°F and 445°F (71°C and 229°C).

The 30 gallon capacity unit is rated at 12.0 kW and the 40 gallon unit at 15.0 kW as standard.



SERVICE CONNECTIONS

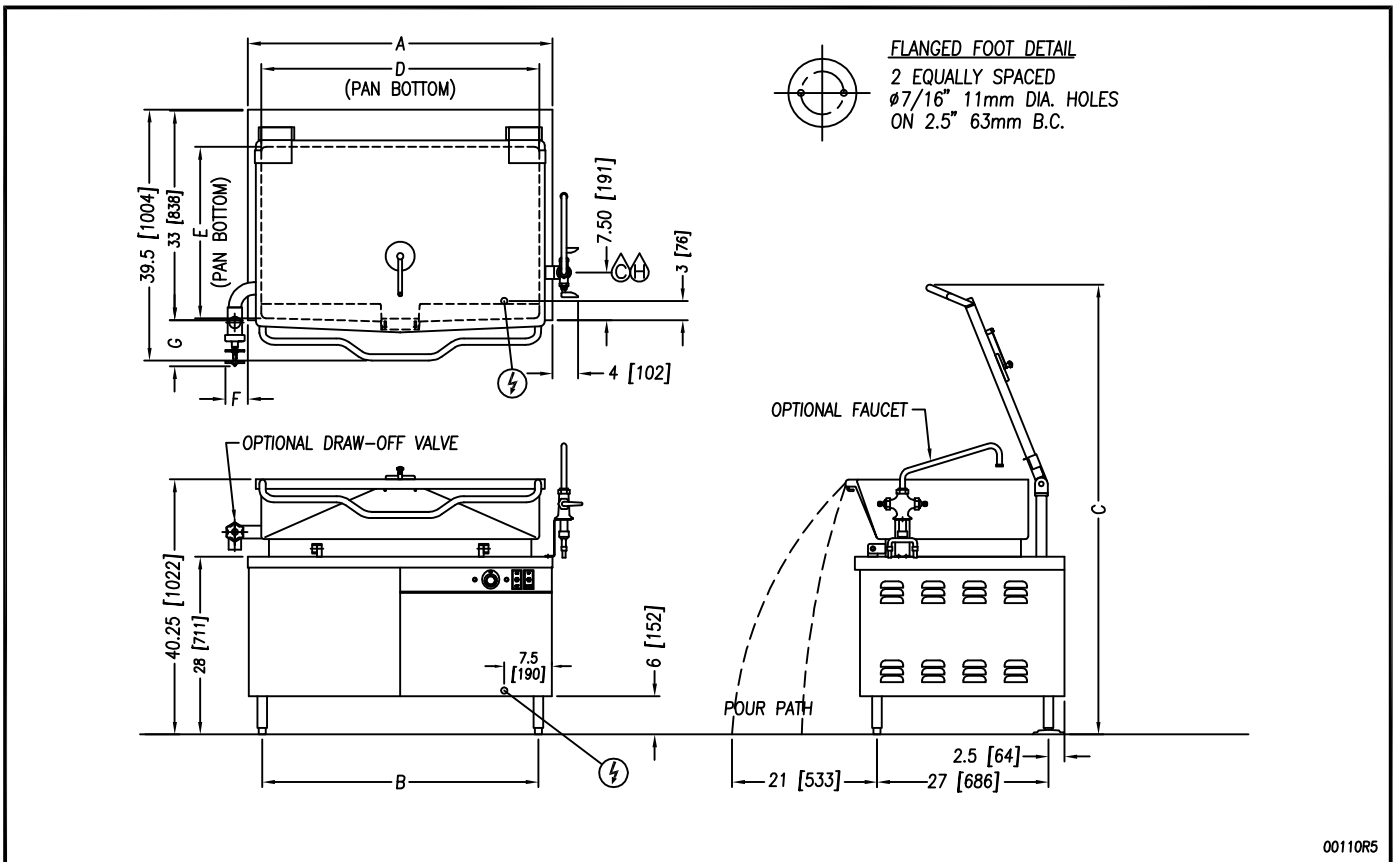
- ⚡ - Electrical connection to be as specified on data plate.
- 💧 - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- 🔥 - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL RATINGS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
EMTS-30	12	N/A	12	1	62.1	58.6	53.9	N/A	N/A	N/A	N/A
EMTS-40	15	18		3	37.7	35.6	32.8	20.6	18.9	16.3	13.0
MIN. CLEARANCE			15	1	76.5	72.3	66.4	N/A	N/A	N/A	N/A
				3	46	43.5	40	25.2	23.1	19.9	15.9
SIDES			18	1	90.9	85.9	78.9	N/A	N/A	N/A	N/A
BACK				3	54.4	51.3	47.2	29.7	27.2	23.6	18.8

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F		G	
EMTS-30	617 lbs. [280 kg]	30 gallons 114 litres	inches mm	36.0	30	70.88	33.5	23.50	ø2	ø3	ø2	ø3
				914	762	1800	851	597				
EMTS-40	770 lbs. [349 kg]	40 gallons 152 litres	inches mm	48.0	42.0	70.88	43.5	23.0	3.6	5.5	7.3	13.1
				1219	1067	1800	1105	584				



00110R5

ELECTRIC CABINET BASE TILTING SKILLET

E



SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated tilting skillet. The unit shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide. The pan body shall be front hinged for tilting and easy pour control. Formed from 10 gauge stainless steel with a 5/8" thick stainless steel clad cooking surface for even heat distribution over entire cooking surface. The pan shall be fitted with tubular heating elements clamped to the under side. The pan shall be mounted on a heavy duty welded constructed frame fitted with stainless steel pipe legs with adjustable bullet feet on the front and flange feet on the rear for securing to the floor.

All controls are mounted in the cabinet base which include temperature thermostat, temperature light, tilt switch, high limit thermostat and electric motor driven screw jack for smooth and precise tilting action.

Cooking temperatures are between 100°F and 450°F (38°C and 232°C).

Model	Capacity	
EMTSE-30	30 Gallon	114 Litre
EMTSE-40	40 Gallon	152 Litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:

- 208 VAC, 1 Phase, 50/60 Hz
- 208 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 1 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 220/380 VAC, 3 Phase, 50/60 Hz
- 240/415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz
- Solid state temperature controls
- Vented pan cover
- Correctional package

ACCESSORIES:

- Pan carrier
- Steam pan insert
- Double pantry faucet with swing spout
- Single pantry faucet with swing spout

SERVICE CONNECTIONS

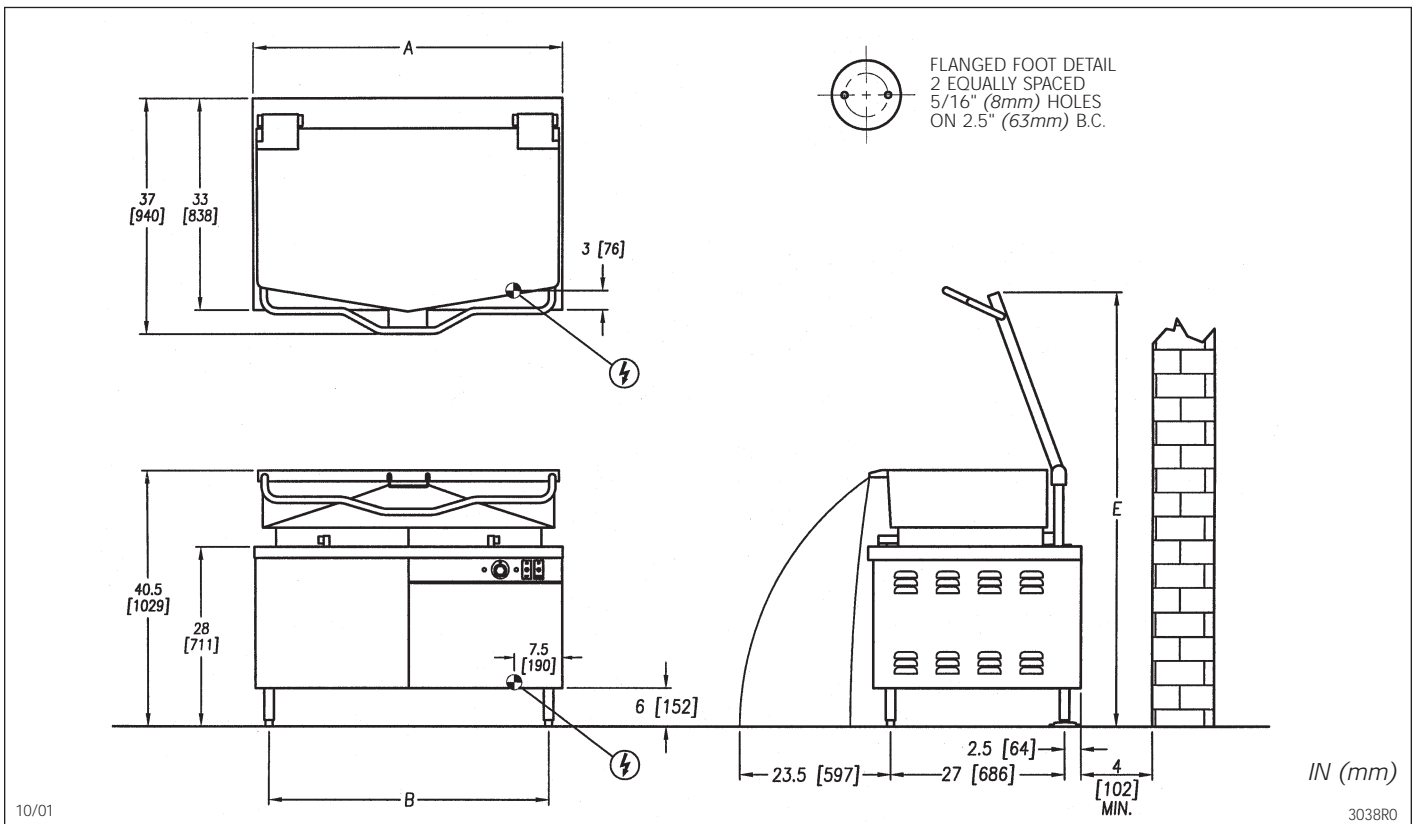
- ⚡ – SINGLE ELECTRICAL CONNECTION required for 208V, 220V, 240V or 220/380, 240/480V volt, single or three phase 50 Hz or 60 Hz with ground wire.
A separate 120V or 220V connection or step down transformer is required for 380V, 415V or 480V or 600V.

ELECTRICAL CHARACTERISTICS

MODEL	PH	208V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
EMTSE-30	3	12.0	38.3	12.0	34.0	12.0	21.0	12.0	19.0	12.0	18.0
	1	12.0	62.7	12.0	55.0						
EMTSE-40	3	15.0	41.7	15.0	36.1	15.0	22.8	15.0	20.8	15.0	18.0
	1	15.0	72.2	15.0	62.5						
EMTSE-40	3	18.0	50.0	18.0	43.3	18.0	27.4	15.0	25.0	15.0	21.7
	1	18.0	86.5	18.0	75.0						

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C
EMTSE-30	30 gallons	inches	36.0	33.5	70.5
	114 litres	mm	914	851	1791
EMTSE-40	40 gallons	inches	48.0	45.5	70.5
	152 litres	mm	1219	1156	1791



GAS COUNTER TILTING ROUND SKILLET



Shown with optional stand

SPECIFICATIONS:

Shall be a CROWN Model **GCTRS-16**, gas fired counter tilting skillet, AGA/CGA and NSF certified. The skillet shall be of one piece covered corner, 10 gauge stainless steel with a #4 exterior finish and a polished interior. The pan sides shall slope outward to facilitate access to the cooking surface. Cooking surface shall be 3/8" (9.5250 mm) thick stainless steel clad plate, ensuring even heat transfer over entire cooking surface. Pan shall be fitted with side pivots mounted in sealed stainless steel clad consoles mounted on a 10 gauge stainless steel base with #4 finish. Pan shall be fitted with a stainless steel tilt handle with heat proof knob for tilting the pan forward for complete removal of contents with provisions for mounting on left or right sides.

Controls shall be integrally mounted and shall include a power switch, solid state thermostat, temperature pilot light, electronic ignition, ignition light, and a high limit temperature cut-off. Burner turns off automatically when pan is tilted.

The skillet shall operate in a temperature range of 100°F to 450°F (38°C to 232°C).

The skillet can be mounted on a 30" (762 mm) wide stainless steel stand with sliding drain pan and stationary drain.

Model	Capacities		
	BTU	US Gal.	litres
GCTRS-16	30,000	16	60

OPERATION SHALL BE BY:

Gas fired operating on 115 VAC, 1 phase, 50/60 Hz, rated at 30,000 BTU.

- Natural gas
- L.P. gas

OPTIONS AT EXTRA COST:






- 220 VAC, 1 phase, 50/60 Hz.
- Etched gallon markings.
- Etched litre markings.
- Correctional package.

ACCESSORIES:

- Steam pan insert (SPI-16).
- One piece lift-off stainless steel cover (SC-16).
- 18" (460mm) high floor stand c/w sliding drain pan and stationary drain (SD-30G).
- Single pantry faucet with 12" swing spout (SF-12).
- Double pantry faucet with 12" swing spout (DF-12).
- Single pantry faucet & bracket with 60" pot filler (SF-60).
- Double pantry faucet & bracket with 60" pot filler (DF-60).

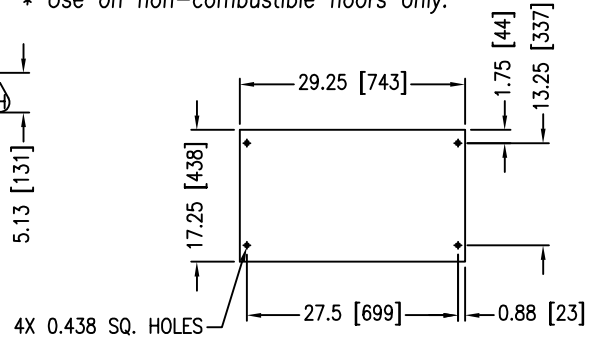
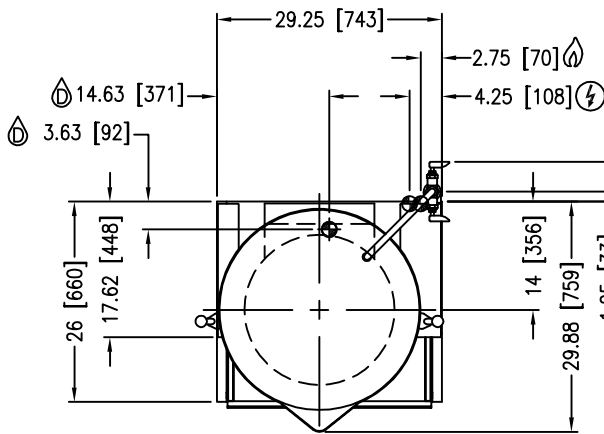


CROWN DETAILS AND DIMENSIONS

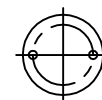
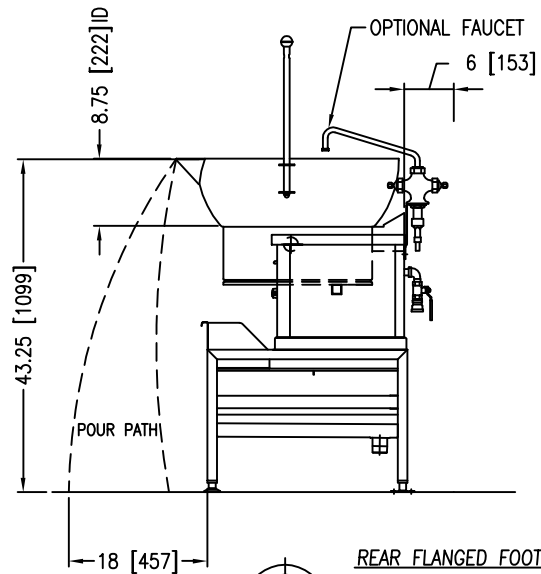
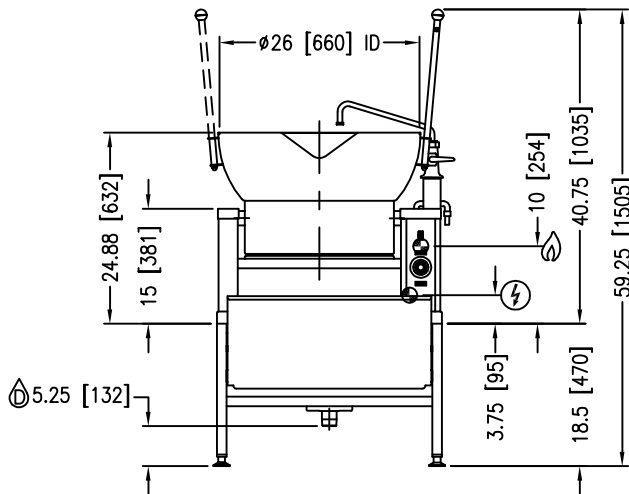
MODEL	SERVICE CONNECTIONS		BTU/HR.	KW/HR.
GCTRS-16		Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hz. single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 2.0.	30,000	8.8
		GAS CONNECTION: Supply gas through 1/2" pipe. NATURAL 7" - 14" W.C. (178mm - 355mm W.C.) PROPANE 11" - 14" W.C. (280mm - 355mm W.C.) Contact manufacturer for installation over 2,000 ft. elevation.		
	  	DRAIN CONNECTION: 1-1/2 NPT drain connection on optional stand. COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL) HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)		

SHIPPING WT.	MIN. CLEARANCE*	
285 lbs. [129 kg]	SIDES	3 [76]
	BACK	6 [152]

* Use on non-combustible floors only.



FRONT OF APPLIANCE
MOUNTING PATTERN



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
7/16" [11mm] HOLES
ON 2.25" [57mm] B.C.

SHOWN WITH OPTIONAL SD-30G STAND & DF-12 FAUCET.

IN [mm]

3176R5

GAS SKILLET WITH MANUAL TILT



Model	Btu	Capacity	
GTS-30	80,000	30 gallon	114 litre
GTS-40	100,000	40 gallon	152 litre

OPERATION SHALL BE BY:

Electric heating elements equipped for operation on:
 115 VAC, 1 Phase , 50/60 Hz, 2 Amps.

STANDARD FEATURES

- ✓ Permanently lubricated tilt mechanism
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer.
- ✓ Solid state temperature control.
- ✓ Solid state multi-trial DSI type ignition.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase , 50/60 Hz
- Vented pan cover.
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-3BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure.(3139-1)
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired skillet with manual tilt, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface.

Controls shall be housed in a drip proof stainless steel console and supported on 1-5/8" (41 mm) diameter stainless steel all welded tubular frame with adjustable feet on the front and flanged adjustable feet on the rear for securing to the floor. Controls include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat and electronic ignition are all enclosed in the left hand console. The right hand console houses the tilting mechanism which shall allow the pan to tilt forward a full 90° for complete emptying and shall be self locking for positive stop action.

The skillet shall operate on a temperature range of 100°F to 450°F (38°C to 232°C) and high temperature cut-off set at 536°F(280°C).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

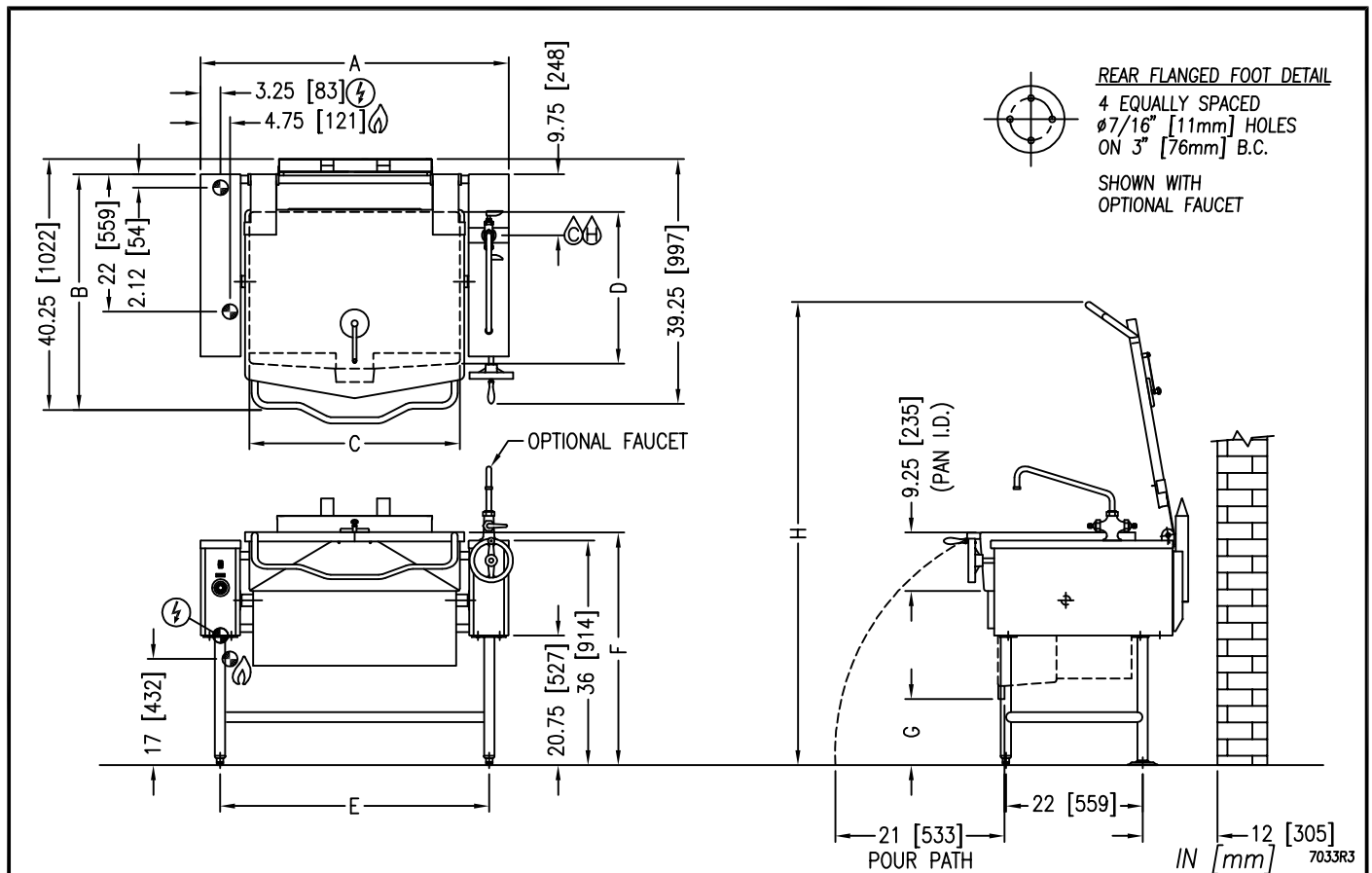
- Ⓐ - Supply gas through 1/2" pipe . A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓔ - Electrical Connection, unless otherwise specified 120 Volts, 60 Hz, 1 PH. furnished with 3 prong plug and cord. Less than 2 amperes.
- Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)
- Ⓓ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H
GTS-30	30 gallons	inches	49.5	37.25	33.5	23.50	43.13	37.25	10.5	74.25
	114 litres	mm	1257	959	851	597	1095	946	267	1886
GTS-40	40 gallons	inches	58.5	38.88	43.5	23.0	51.75	37.25	10.5	74.25
	152 litres	mm	1486	988	1105	584	1314	946	267	1886

MODEL	SHIPPING WT.	GAS SUPPLY				MIN. CLEARANCE *	
		BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)			
GTS-30	684 lbs. [310 kg]	80,000	23.4	Natural		SIDES	0
				7" - 14" (178-356mm)			
GTS-40	725 lbs. [328 kg]	100,000	29.3	Propane		BACK	6 [152]
				11" - 14" (279-356mm)			

* Use on non-combustible floors only.



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

GAS SKILLET WITH MANUAL TILT



SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired skillet with manual tilt, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be heated with stainless steel atmospheric burners with direct spark ignition. The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor. Unit shall have a permanently lubricated, self-contained gear box tilt mechanism to allow the pan to tilt forward for complete emptying of contents. The controls enclosure shall be designed to meet NEMA-2 and shall provide a degree of protection against dripping and light splashing water and shall include a solid state thermostat with OFF position and a range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 500°F(260°C).

Model	Btu	Capacity	
GS-30	100,000	30 gallon	114 litre
GS-40	125,000	40 gallon	152 litre

OPERATION SHALL BE BY:

- Natural gas
- Propane gas

The controls shall be equipped for operating on 115 VAC, 1 Phase , 50/60 Hz, 2 Amps.

STANDARD FEATURES

- ✓ Permanently lubricated tilt mechanism
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer.
- ✓ Solid state temperature control.
- ✓ Solid state multi-trial DSI type ignition.
- ✓ NEMA-2 controls enclosure.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase , 50/60 Hz
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-3BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure.(3139-1)
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

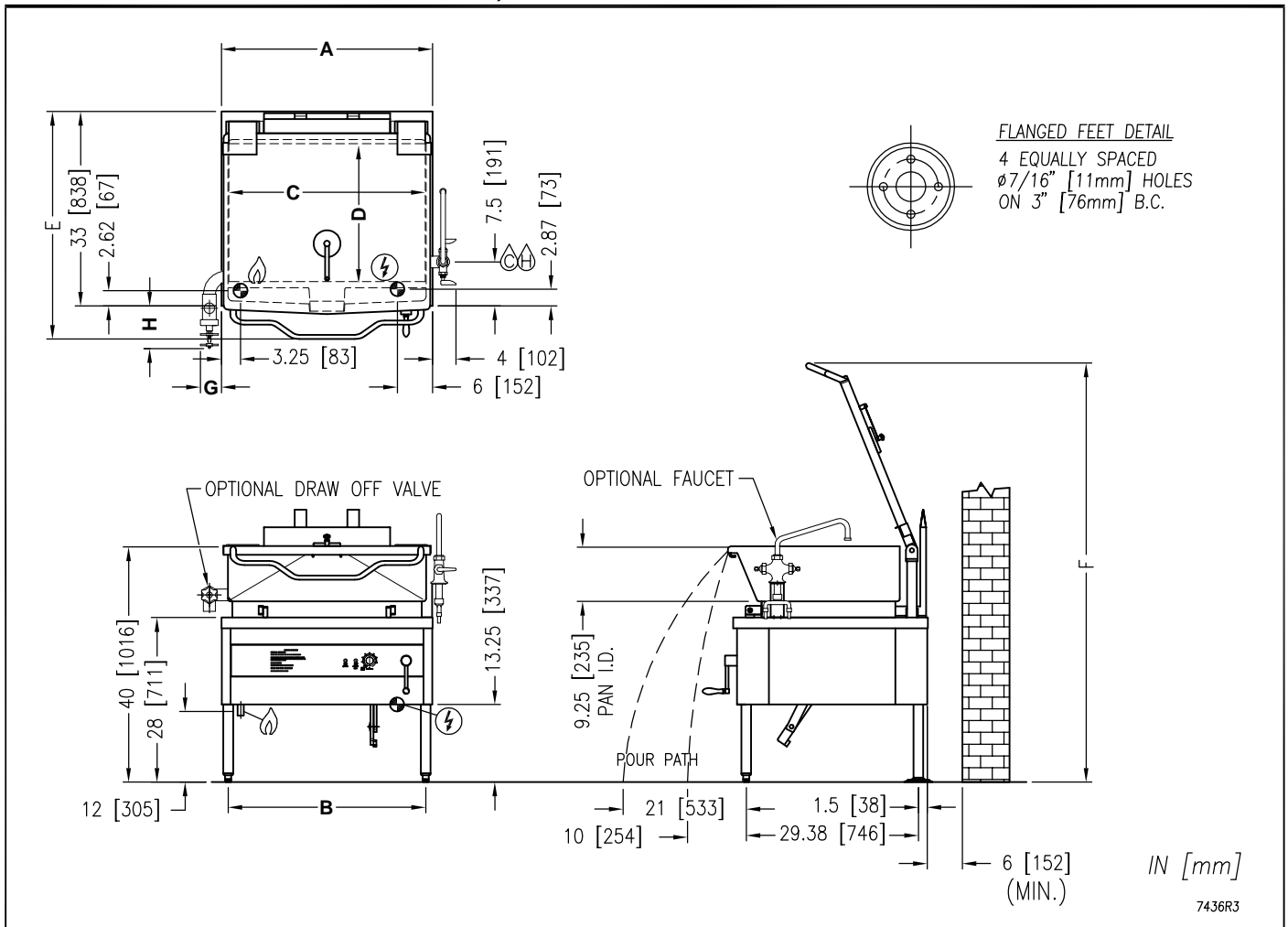
- ⚡ - Unless otherwise specified, unit is finished with 6' cord and 3 prong plug for use at 120 volts, 60 Hz. maximum 2 amps.
- 🔥 - GAS CONNECTION: Supply gas through 3/4" pipe.
- 💧 - COLD WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)
- 🔥 - HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

MODEL	GAS SUPPLY			MIN. CLEARANCE*		
	BTU/HR.	kW/HR.	SUPPLY PIPE PRESSURE (W.C.)			
GS-30	100,000	29.3	Natural 6"-14" (152-356mm)	Propane 11"-14" (279-356mm)	SIDES	0
GS-40	125,000	36.6			BACK	6 [152]

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F	G		H	
				inches	mm	inches	mm	inches	mm	inches	mm	inches	mm
GS-30	550 lbs. [250 kg]	30 gallons 114 litres	inches	36	33.63	33.5	23.5	38.88	71.38	∅2	∅3	∅2	∅3
				mm	914	854	851	597	987	1813			
GS-40	720 lbs. [327 kg]	40 gallons 152 litres	inches	48	45.63	43.5	23	39.38	70.88	3.6	5.5	7.3	13.1
				mm	1219	1159	1105	584	1000	1800	92	140	186

* Use on non-combustible floors only.



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

GAS TILTING SKILLET



Model	Btu	Capacity	
GLTS-30	80,000	30 gallon	114 litre
GLTS-40	100,000	40 gallon	152 litre

OPERATION SHALL BE BY:

- Natural gas.
- Propane gas.

The controls shall be equipped for operating on 115 VAC, 1 Phase, 50/60 Hz, 4 Amps.

STANDARD FEATURES

- ✓ Electric ball drive actuator for smooth and precise tilting action.
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ All stainless steel exterior.
- ✓ Pour lip strainer
- ✓ Solid state temperature control.
- ✓ Solid state electronic ignition.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50/60 Hz
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure (3139-1).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired tilting skillet, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty welded frame with stainless steel exterior supported by an all welded 1-5/8" (41mm) stainless steel pipe frame with adjustable bullet feet and rear legs fitted with flange adjustable feet for securing to the floor.

The controls shall include a ON/OFF power switch, solid state thermostat with OFF position and range of 100-450°F (38-232°C), a thermostat indicator light, an ignition indicator light, pan tilt switch that shuts burners off if tilted more than 5°, and high temperature cut-off set at 536°F(280°C).

Tilting is controlled by an electric motor driven ball drive actuator for smooth and precise tilting action.



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

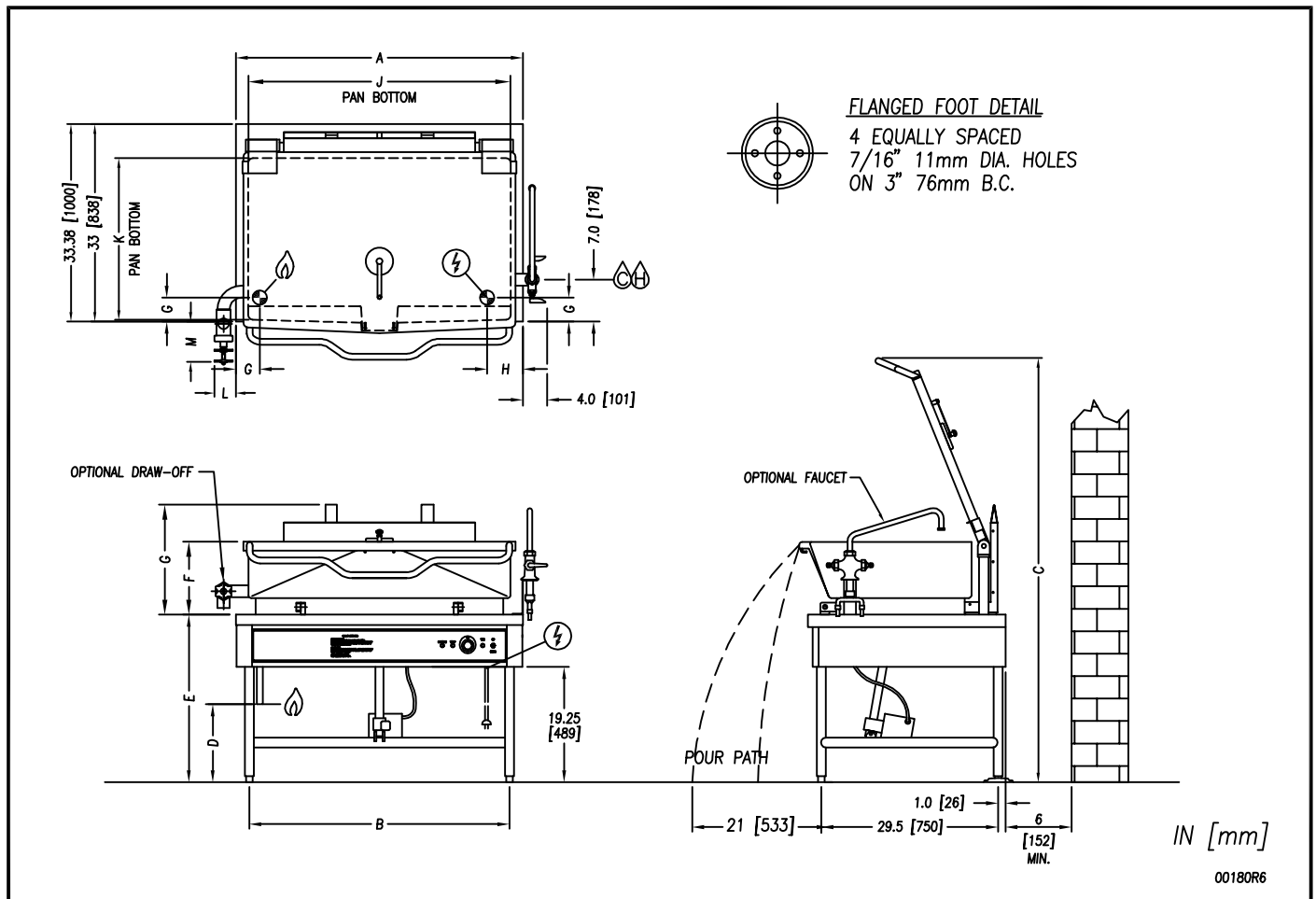
- ⚡ – Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 4.0.
- 🔥 – GAS CONNECTION: Supply gas through 3/4" pipe.
- 💧 – COLD WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)
- 🔥 – HOT WATER: 3/8" O.D. tubing to faucet. (OPTIONAL)

MODEL	SHIPPING WT.	GAS SUPPLY				MIN. CLEARANCE*	
		BTU/HR.	kw/HR.	SUPPLY PIPE PRESSURE (W.C.)			
GLTS-30	550 lbs. [249 kg]	80,000	23.4	Natural 6"–14" (152–356mm)	Propane 11"–14" (279–356mm)	SIDES	3 [76]
GLTS-40	736 lbs. [334 kg]	100,000	29.3			BACK	6 [152]

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L		M	
			inches	mm	inches	mm	inches	mm	inches	mm	inches	mm	inches	mm	inches	mm
GLTS-30	30 gallons	inches	36	33.5	70	13	28	12.25	4	6	33.5	23.50	3.6	5.5	7.3	13.1
	114 litres	mm	914	851	1800	330	711	311	102	152	851	597				
GLTS-40	40 gallons	inches	48	45.5	70	13	28	12.25	4	6	43.5	23.0	92	140	186	333
	152 litres	mm	1219	1156	1800	330	711	311	102	152	1105	584				

* Use on non-combustible floors only.



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

GAS CABINET BASE HYDRAULIC TILTING SKILLET



Model	Btu	Capacity	
GMTS-30	80,000	30 gallon	114 litre
GMTS-40	100,000	40 gallon	152 litre

OPERATION SHALL BE BY:

Gas fired skilled operating on 115 VAC, 1 Phase , 60 Hz

- Natural gas
- L.P. gas

STANDARD FEATURES

- ✓ 1/2 H.P. hydraulic tilting system for smooth and precise tilting action.
- ✓ Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover.
- ✓ 5/8" clad plate cooking surface with 10 gauge sides.
- ✓ Pour lip strainer
- ✓ Solid state temperature control.
- ✓ Solid state electronic ignition.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC 1 Phase , 50 Hz.
- Etched gallon markings (GMS-30, GMS-40).
- Etched litre markings (LMS-30, LMS-40).
- 2" draw off valve with strainer, side mounted (TVT-2BP).
- 3" draw off valve with strainer, side mounted (TVT-2BP).
- Correctional package

ACCESSORIES:

- Pan carrier (PC-1).
- Steam pan insert (SPI-30, SPI-40).
- 12" Single pantry faucet with swing spout (SF-12).
- 12" Double pantry faucet with swing spout (DF-12).
- 3" Stainless steel faucet plumbing enclosure (3139-1).
- Single pantry faucet and bracket with 60" pot filler (SF-60).
- Double pantry faucet and bracket with 60" pot filler (DF-60).

SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired hydraulic tilting skillet, AGA/CGA and NSF Certified. The unit shall have a stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with swing cover. The pan shall have a sloped front and front hinged for easy tilting pour control and comes complete with a removable pour strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for ease of cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty welded angle constructed frame fitted with 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Enclosed with #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls shall be mounted in the cabinet base which include a solid state thermostat , temperature light , tilt switch, electronic ignition, tilt safety switch and a 1/2 H.P. hydraulic tilting system for smooth and precise tilting action. The hi limit thermostat is located on the pan bottom. Cooking temperatures are between 100°F and 450°F (38°C to 232°C). Gas supply to the burners is automatically shut off when the pan is tilted.



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

🔥 - Supply gas through 3/4" pipe.

⚡ - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire, 10A minimum supply.

💧 - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

🔥 - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

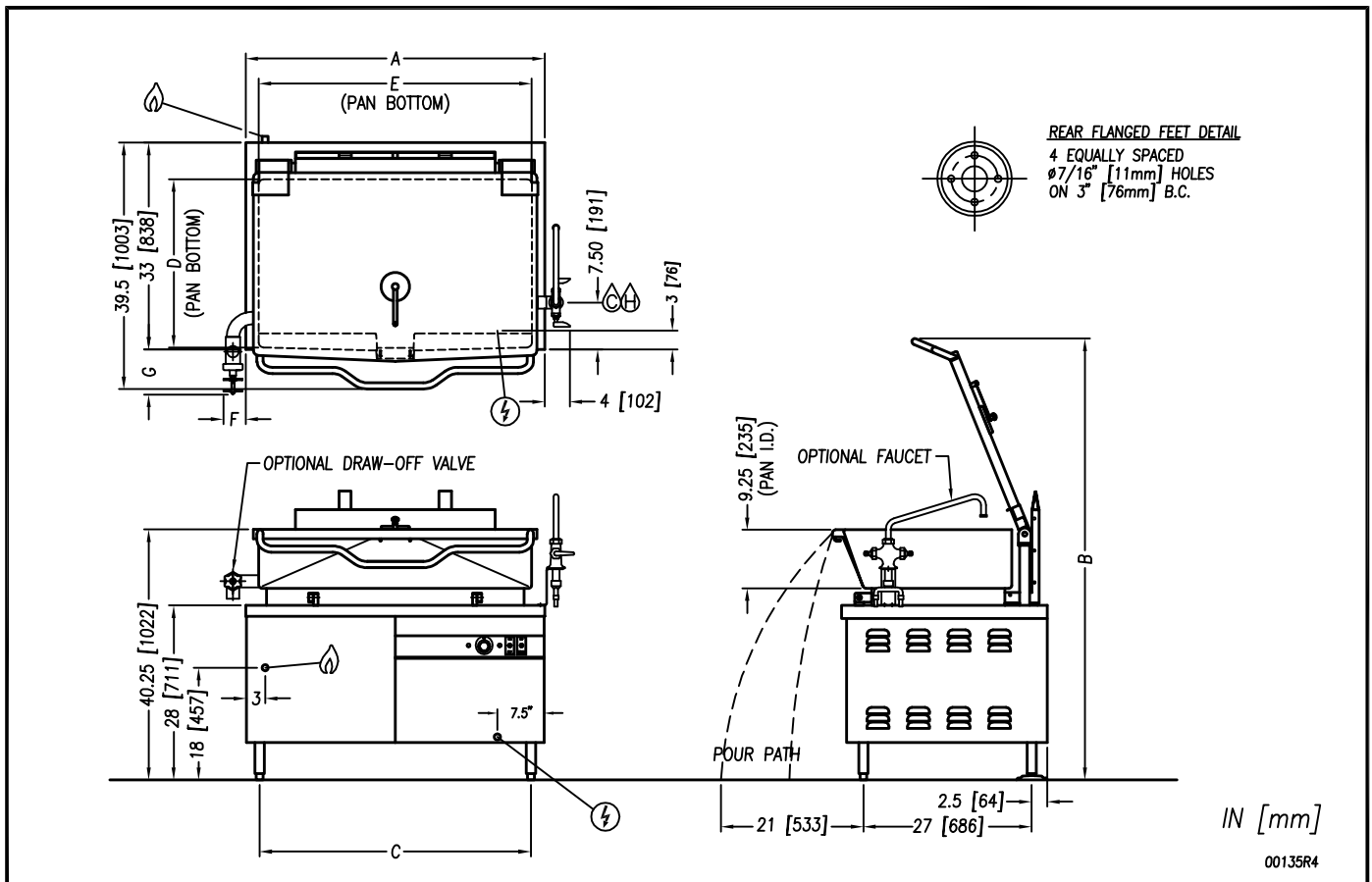
GAS SUPPLY

MODEL	BTU/HR.	KW/HR.	SUPPLY PRESSURE (W.C.)		MIN. EQUIPMENT CLEARANCE *	
			Natural	Propane	SIDES	REAR
GMTS-30	80,000	23.4	6"-14" [152-356mm]	11"-14" [279-356mm]	3.0" [76 mm]	
GMTS-40	100,000	29.3			6.0" [152 mm]	

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F		G	
GMTS-30	650 lbs. [295 kg]	30 gallons 114 litres	inches mm	36.0	70.88	30.0	23.50	33.75	ø2	ø3	ø2	ø3
				914	1800	762	597	857				
GMTS-40	825 lbs. [374 kg]	40 gallons 152 litres	inches mm	48.0	70.88	42.0	23.0	43.75	3.6	5.5	7.3	13.1
				1219	1800	1067	584	1111				

* Use on non-combustible floors only.



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

GAS CABINET BASE TILTING SKILLET

G



SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired electric tilting skillet. The skillet shall have a spring assisted hinged stainless steel cover, complete with handle and a no drip condensate guide. The pan body shall be front hinged for tilting and easy pour control. Formed from 10 gauge stainless steel with 5/8" stainless steel clad plate cooking surface for even heat distribution over entire cooking surface. The pan shall be mounted on a heavy duty welded angle constructed frame fitted with 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor. Enclosed with #4 finish type 304 stainless steel with removable side panels and two stainless steel front cabinet doors.

All controls shall be mounted in the cabinet base which include a solid state thermostat, temperature light, tilt switch, electronic ignition, tilt safety switch and electric motor driven lift system for smooth and precise tilting action. The hi limit thermostat is located on the pan bottom. Removable pour strainer on the pour lip.

Cooking temperatures are between 100°F and 450°F (38°C to 232°C). Gas supply to the burners is automatically shut off when the pan is tilted.

Model	Capacity	
GMTSE-30	30 Gallon	114 Litre
GMTSE-40	40 Gallon	152 Litre

OPERATION SHALL BE BY:

Gas fire operating on 115 VAC, 1 Phase, 50/60 Hz:

- Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:



- 208-240 VAC operation (specify voltage)
- Vented stainless steel pan cover
- Correctional package
- Etched gallon marking
- Etched litre marking

ACCESSORIES:

- Pan carrier
- Steam pan insert
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout



SERVICE CONNECTIONS

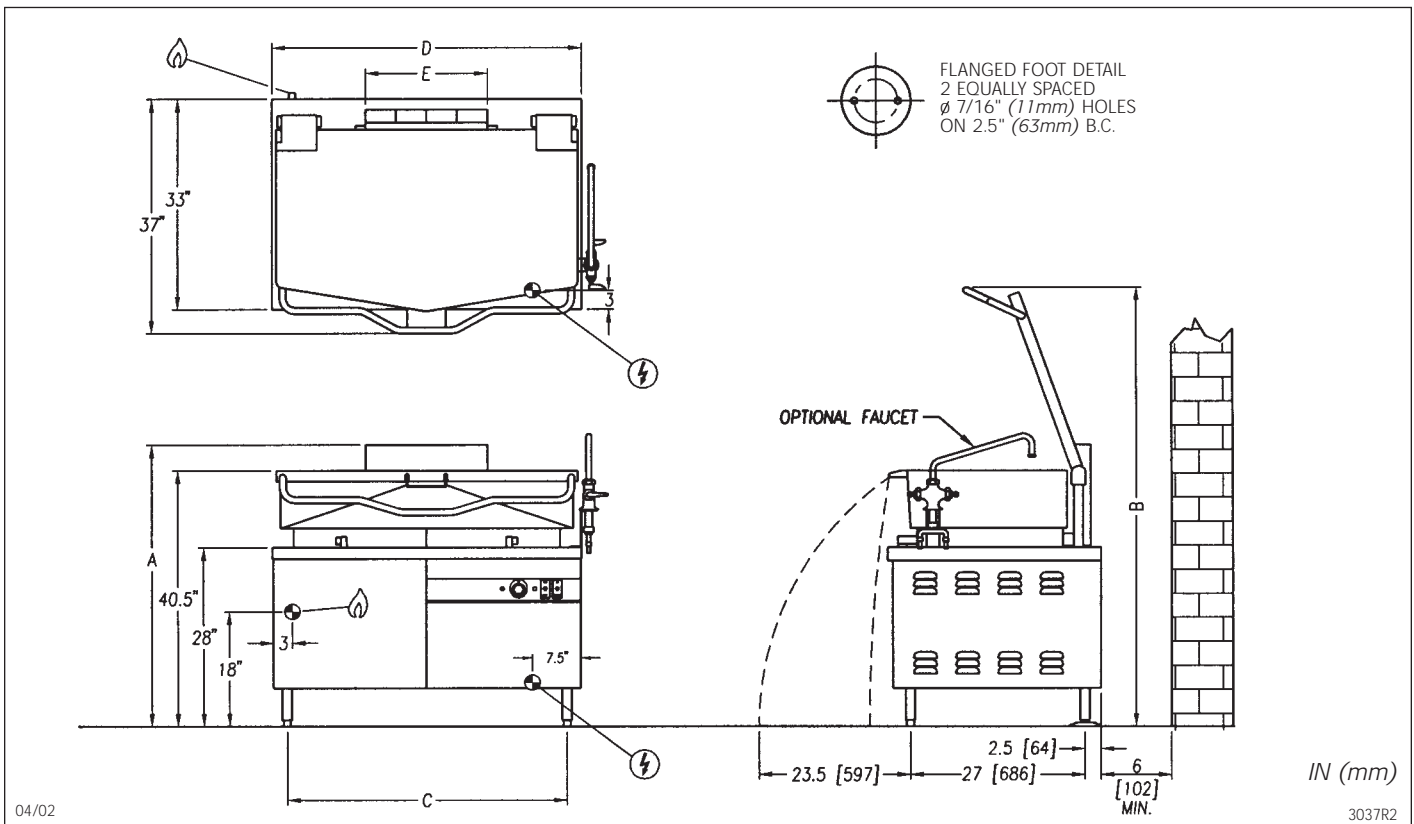
-  – Supply gas through 3/4" pipe. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
-  – Electrical connection to be specified on data plate. Unit supplied with 6 foot cord with 3-prong plug.

ELECTRICAL CHARACTERISTICS

MODEL	GAS SUPPLY					
	MANIFOLD PRESSURE (W.C.)		SUPPLY PIPE PRESSURE (W.C.)		BTU/HR	kW/HR.
GMTSE-30	NATURAL	PROPANE	NATURAL	PROPANE	80,000	3.5"
GMTSE-40	min. 3.5" (89mm)	min. 10" (254mm)	6"-14" (152-356mm)	11"-14" (279-356mm)	100,000	3.5"

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E
GMTSE-30	30 gallons 114 litres	inches mm	42.5 1079	74.0 1880	30.0 762	36.0 914	14.0 356
GMTSE-40	40 gallons 152 litres	inches mm	44.0 1118	74.0 1880	42.0 1067	48.0 1219	19.0 483



ELECTRIC COUNTER TILTING KETTLE



Model	Capacities		
	kW	US Gal.	litres
EC-6TW	7.5	6	23
EC-10TW	12	10	38
EC-12TW	12	12	45

SPECIFICATIONS:

Shall be a CROWN Model _____ self-generating, electric, counter, tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The stainless steel rectangular mounting base shall include the kettle mounting lugs concealed inside the enclosure.

A removable operating handle with heat proof knob shall be mounted on the right.

Construction shall be of all welded #4 finish stainless steel, type 304. The interior cooking surface shall be of type 316 stainless steel for added resistance to corrosion. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The controls shall be water resistant, integrally mounted and shall include a power switch, solid state thermostat, pilot light, vacuum/pressure gauge, safety valve and low water shut off with low water light.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa). The kettle shall be standard with removable elements.

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:

The kettle shall be equipped for operation on:

- 208 VAC, 1 or 3 phase, 50/60 Hz. *
- 220 VAC, 1 or 3 phase, 50/60 Hz. *
- 240 VAC, 1 or 3 phase, 50/60 Hz. *
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz.
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz.

* Phase is field convertible.

STANDARD FEATURES:

- ✓ Low water level cut-off and indicator.
- ✓ Pressure gauge.
- ✓ Solid state temperature control.
- ✓ Safety relief valve.
- ✓ Type 316 stainless steel liner.
- ✓ 2/3 steam jacket.
- ✓ 50 PSI (345 kPa) high pressure operation for higher cooking temperature.
- ✓ Integrally mounted controls.
- ✓ Removable elements.
- ✓ "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning.
- ✓ Stainless steel console and trunnion.
- ✓ Water resistant construction.

OPTIONS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Correction package.

ACCESSORIES:

- One piece lift-off stainless steel cover (C-).
- Stainless steel perforated basket (SSB-).
- 18" high floor stand c/w sliding drain pan and stationary drain (SD-30).
- Graduated measuring strip (CMS-).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).
- Pour lip strainer (TKS-).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ - ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

💧 - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

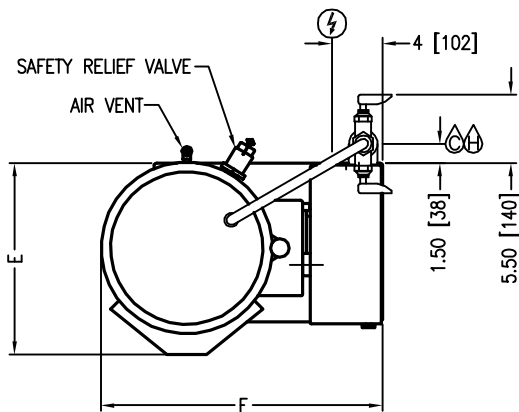
🔥 - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

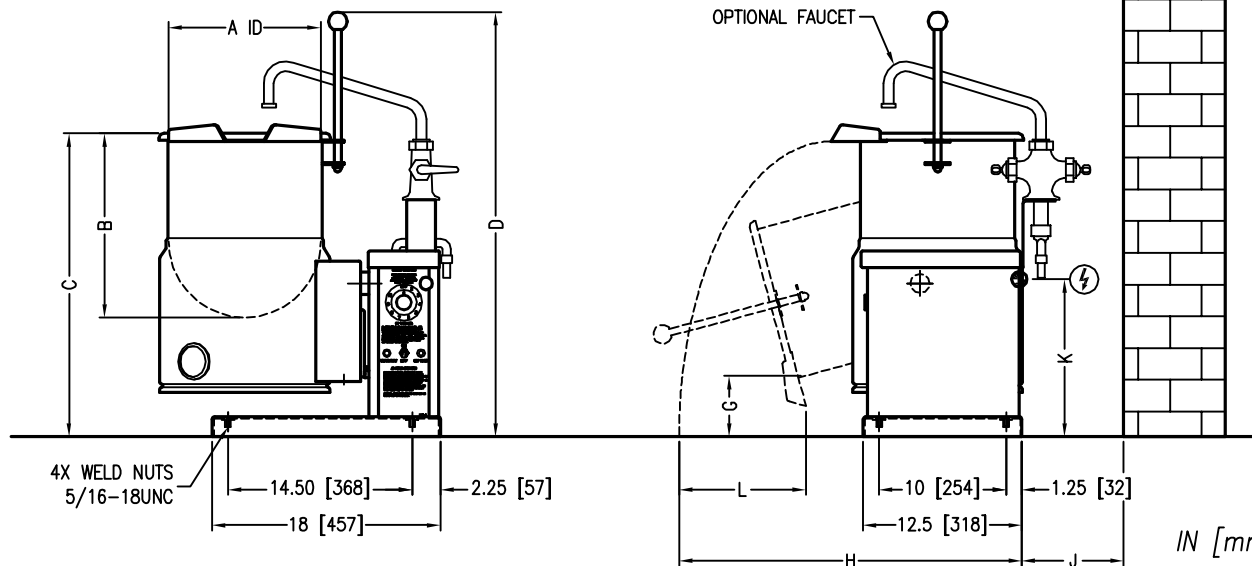
MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
EC-6TW	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	N/A
		3	20.8	19.7	18.1	11.4	10.4	9.0	7.2
EC-10TW/12TW	12.0	1	57.6	54.6	50.0	N/A	N/A	N/A	N/A
		3	33.3	31.5	28.9	18.3	16.7	14.5	11.5

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L
EC-6TW	6 gallons	inches	12	14.38	24	33.5	15.25	22.25	4.50	27	4.25	12.38	10
	23 litres	mm	305	365	610	851	387	565	114	686	108	314	254
EC-10TW	10 gallons	inches	16	15	26	34.88	17.25	26.25	4.62	28	6.12	14.75	12.75
	38 litres	mm		381	660	886			117	711			
EC-12TW	12 gallons	inches	406	17	28	36.88	438	667	4.12	30	156	375	12.75
	45 litres	mm		432	711	937			105	762			



MODEL	SHIPPING WT.	MIN. CLEARANCE		
		R.H. SIDE	L.H. SIDE	BACK
EC-6TW	130 lbs. [59 kg]	0	3 [76]	2.50 [64]
EC-10TW	180 lbs. [82 kg]			2 [51]
EC-12TW	190 lbs. [86 kg]			



IN [mm]

7065R3

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

ELECTRIC COUNTER TILTING KETTLE



SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, electric, counter, crank tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 or the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

A stainless steel housing shall enclose the controls and tilt mechanism. A stainless steel rectangular mounting base shall include the kettle mounting lugs concealed inside the enclosure.

The tilt mechanism shall be a permanently lubricated, self-contained gearbox for smooth action, easy one hand tilting, and shall be self locking for positive stop action.

Construction shall be of all welded #4 finish stainless steel, type 304. The interior cooking surface shall be of type 316 stainless steel for added resistance to corrosion. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The controls shall be water resistant, integrally mounted, and shall include a power switch, solid state thermostat, pilot light, vacuum/pressure gauge, safety valve and low water shut off with low water light.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa). The kettle shall be standard with removable elements.

Model	Capacities		
	kW	US Gal.	litres
ECT-6	7.5	6	23
ECT-10	12	10	38
ECT-12	12	12	45

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:

The kettle shall be equipped for operation on:

- 208 VAC, 1 or 3 phase, 50/60 Hz. *
- 220 VAC, 1 or 3 phase, 50/60 Hz. *
- 240 VAC, 1 or 3 phase, 50/60 Hz. *
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz.
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz.

* Phase is field convertible.

STANDARD FEATURES:

- ✓ Low water level cut-off and indicator.
- ✓ Pressure gauge.
- ✓ Solid state temperature control.
- ✓ Safety relief valve.
- ✓ Type 316 stainless steel liner.
- ✓ 2/3 steam jacket.
- ✓ 50 PSI (345 kPa) high pressure operation for higher cooking temperature.
- ✓ Integrally mounted controls.
- ✓ Removable elements.
- ✓ Hand crank, smooth action tilt mechanism which is self locking for positive stop action and tilts pas 90° for ease of cleaning.
- ✓ Stainless steel console and trunnion.
- ✓ Water resistant construction.

OPTIONS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Correction package.

ACCESSORIES:

- One piece lift-off stainless steel cover (C-).
- Stainless steel perforated basket (SSB-).
- 18" high floor stand c/w sliding drain pan and stationary drain (SD-30).
- Graduated measuring strip (CMS-).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).
- Pour lip strainer (TKS-).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ - ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

Ⓒ - COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

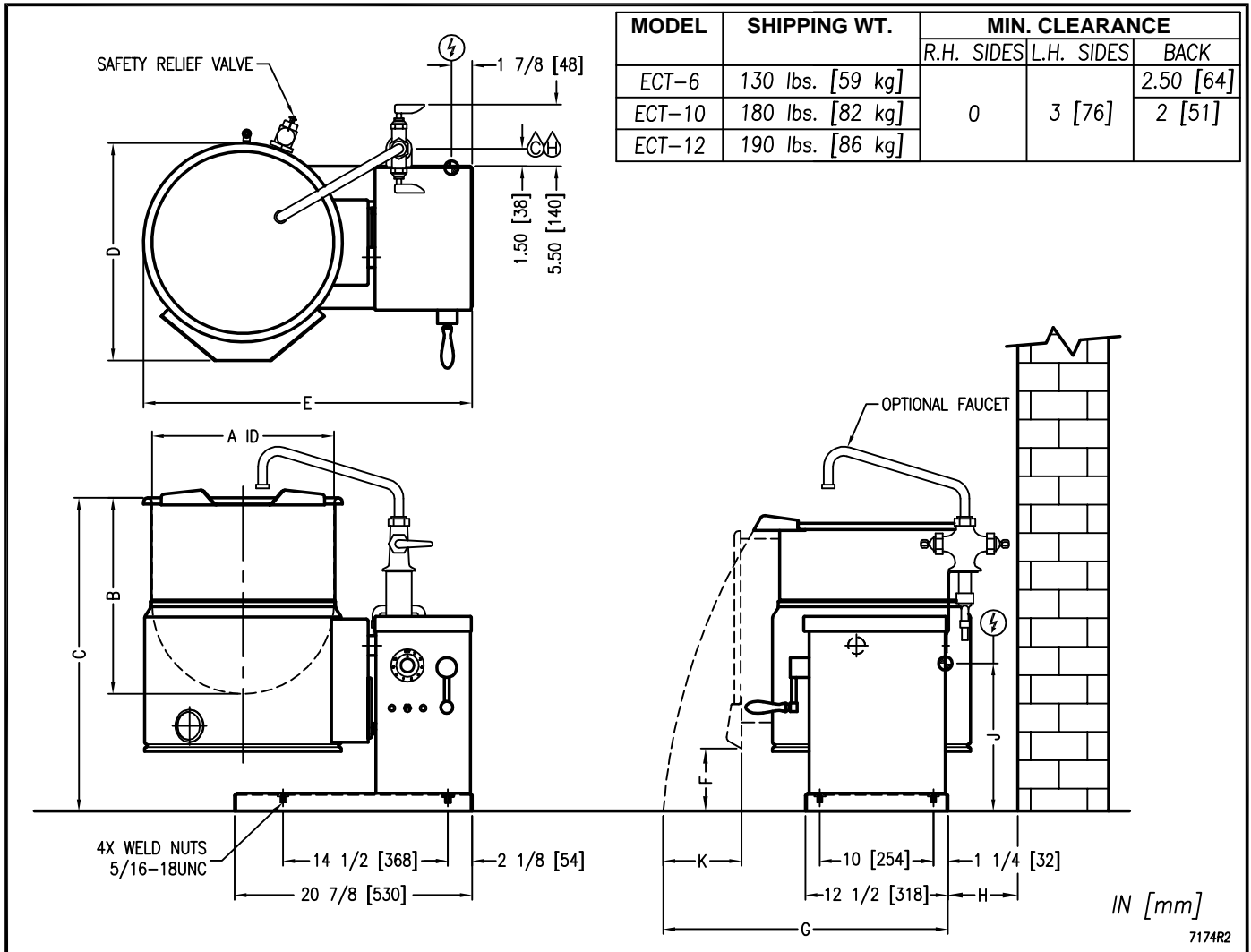
Ⓓ - HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
ECT-6	7.5	1	36.0	34.1	31.3	N/A	N/A	N/A	N/A
		3	20.8	19.7	18.1	11.4	10.4	9.0	7.2
ECT-10/12	12.0	1	57.6	54.5	50.0	N/A	N/A	N/A	N/A
		3	33.3	31.5	28.9	18.3	16.7	14.5	11.5

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K
ECT-6	6 gallons	inches	12	14 3/8	25	15 1/4	25 1/8	4	28	4.25	13	12 3/4
	23 litres	mm	305	365	635	387	638			108		
ECT-10	10 gallons	inches	16	15	25 5/16	19 1/8	28 7/8	102	711	6.12	330	324
	38 litres	mm		381	643							
ECT-12	12 gallons	inches	406	17 1/4	27 9/16	486	734	762	30	156		
	45 litres	mm		438	700							



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

ELECTRIC COUNTER TILTING KETTLE



SPECIFICATIONS:

Shall be a CROWN Model **EC-20T**, self-generating, electric, tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The mounting base shall include four stainless steel tubular legs fitted with a four hole adjustable foot for securing the unit to the floor and a stainless steel mechanism housing.

A removable operating handle with heat proof knob shall be mounted on the right.

Construction shall be of all welded satin finish stainless steel, type 304. The interior cooking surface shall be of type 316 stainless steel for added resistance to corrosion. The kettle shall be ASME constructed and National Board Registered.

The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, vacuum/pressure gauge, safety valve, low water light, and low water shut off.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa). The kettle shall be standard with removable elements.

Model	Capacities		
	kW	US Gal.	litres
EC-20T	12	20	76

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:

The kettle shall be equipped for operation on:

- 208 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- 220 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- 240 VAC, 3 phase, 50/60 Hz. (Convertible to 1 phase)
- 415/240 VAC, 3 phase, 50/60 Hz. 4- wire
- 380/220 VAC, 3 phase, 50/60 Hz. 4- wire

STANDARD FEATURES:

- ✓ Low water level cut-off and indicator.
- ✓ Pressure gauge.
- ✓ Temperature control.
- ✓ Safety relief valve.
- ✓ Type 316 stainless steel liner.
- ✓ 2/3 steam jacket.
- ✓ 50 PSI (345 kPa) high pressure operation for higher cooking temperature.
- ✓ Integrally mounted controls.
- ✓ Removable elements.
- ✓ "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning.

OPTIONS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- 2" (50 mm) draw-off valve (Mounted on side).
- Etched gallon markings (GM-20).
- Etched litre markings (LM-20).
- Correctional package.

ACCESSORIES:

- One piece lift-off stainless steel cover (C-20).
- Lift-out perforated stainless steel basket (SSB-20).
- Perforated strainer for draw-off valve (TPS-2).
- Solid strainer for draw-off valve (TSS-2).
- Pour lip strainer (TKS-20).
- Strainer hook (SH-20).
- Graduated measuring strip (CMS-20).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

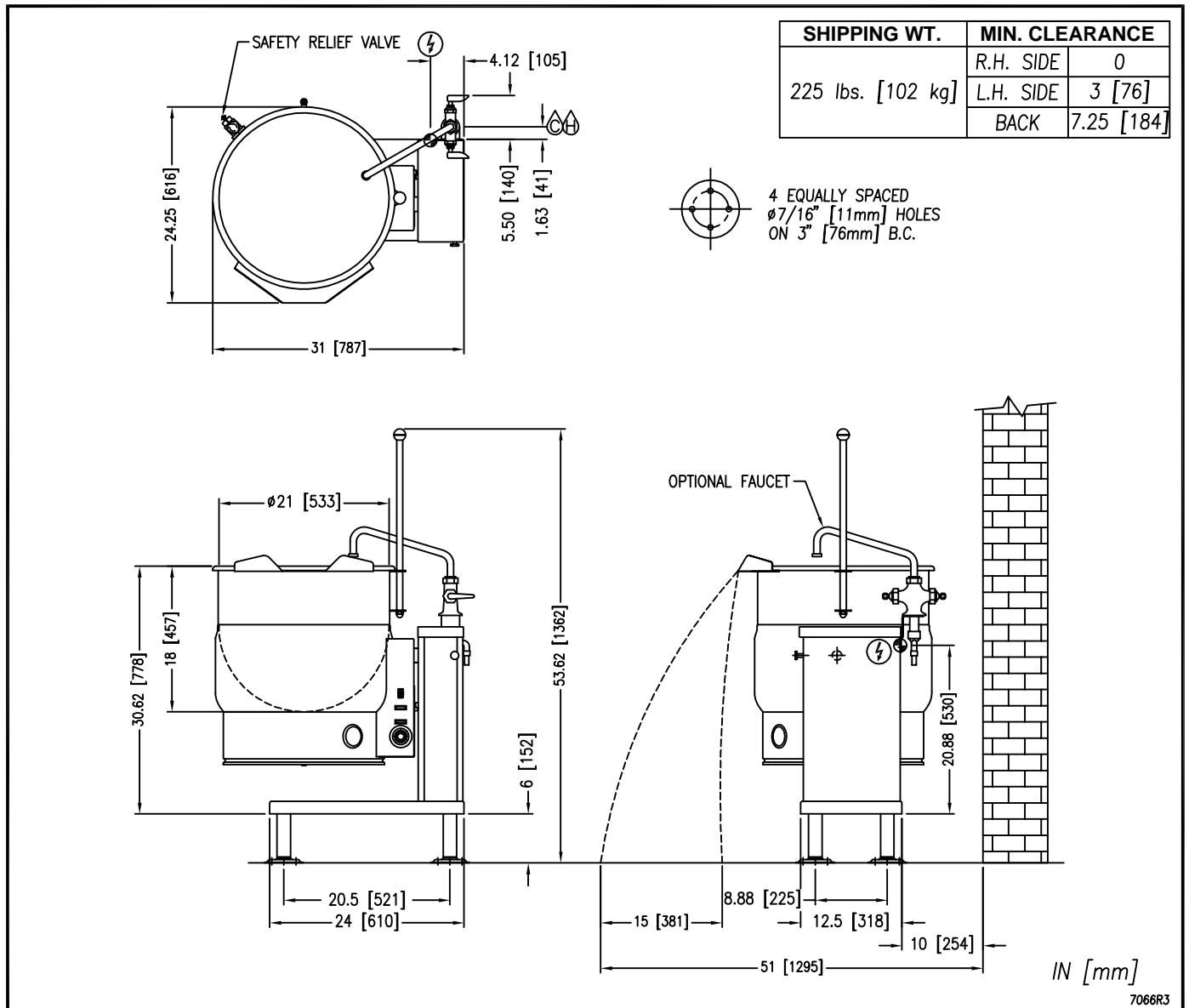
⚡ – ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

💧 – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

🔥 – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

MODEL	CAPACITY	kW	Phase	NOMINAL AMPS PER LINE						
				208V	220V	240V	380V	415V	480V	600V
EC-20T	20 gallons 76 litres	12	1	57.6	54.5	50.0	N/A	N/A	N/A	N/A
			3	33.4	31.5	28.9	18.3	16.7	14.5	11.5



ELECTRIC TRI-LEG KETTLE



Model	kW	Capacity	
EL-20	12	20 Gallon	76 Litre
EL-30	15	30 Gallon	114 Litre
EL-40	18	40 Gallon	151 Litre
EL-60	18	60 Gallon	227 Litre
EL-80	18	80 Gallon	303 Litre
EL-100	24	100 Gallon	379 Litre

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system operating at 50 psi (345 kPa) equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire

SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, electric, tri-leg kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation. Kettle will be mounted on 3 stainless steel tubular legs fitted with a 4-hole adjustable foot for securing unit to the floor.

Construction shall be all welded #4 finish stainless steel, type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

The kettle shall be standard with removable elements. Convenience features shall include a 2" (50 mm) draw-off valve, 20 through 40 gallon models are supplied with a hinged counterbalanced stainless steel domed cover. The 60 through 100 gallon models are supplied with a spring assist hinged stainless steel domed cover. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-US and NSF certified.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid cooking on 60 to 100 gallon models.
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy valve (DDO-2T).
- 3" (76 mm) dairy valve (DDO-3T).
- 24 kW on 40, 60, 80 gallon.
- 33 kW on 60, 80, 100 gallon
- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- Spring assist hinged stainless steel cover, 20 to 40 gallon (SA-).
- Two piece hinged stainless steel cover (2PHC-).
- Etched gallon markings (GM-).
- Etched litre markings (GM-).
- Correctional package.

ACCESSORIES:

- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- One piece lift off cover (C-).
- Triple basket assembly (TBA-).
- Perforated strainer for draw-off (TPS-).
- Solid disc for draw-off (TSS-).
- Strainer hook (SH).
- Graduated measuring strip (GMS-).
- Draw-off valve hose kit (DVHK-2).
- Calibrated thermostat dial "F".
- Calibrated thermostat dial "C".

SERVICE CONNECTIONS

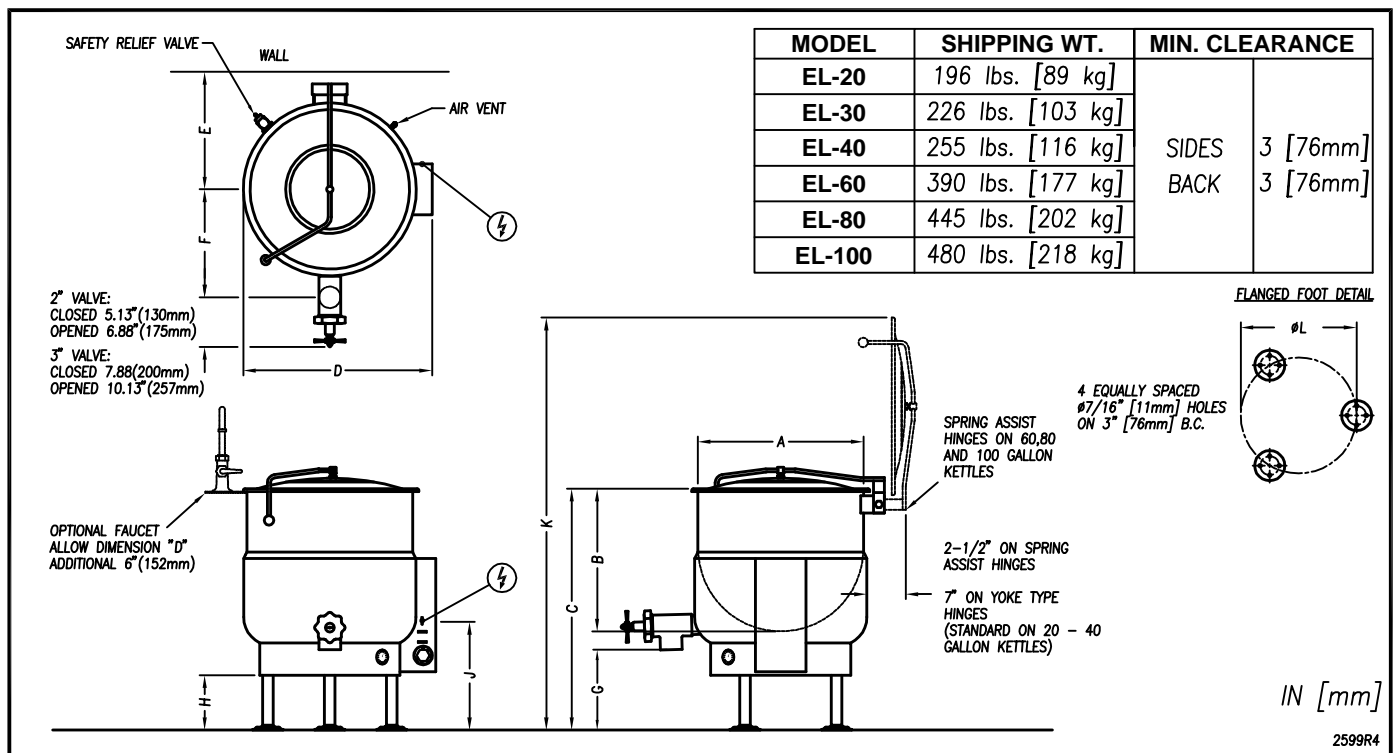
⚡ – ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
EL-20	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
EL-30	15	N/A		3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
EL-40	18	24	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
EL-60	18	24, 33		3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
EL-80	18	24, 33	18	3	50.0	47.2	43.3	27.3	25.0	21.7	21.7
EL-100	24	33	24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
			33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K	L
EL-20	20 U.S. gal. 76 litres	inches	21	18	38	23.75	18.5	14.75	15.5	18	17.5	14	21	60.5	16.75
		mm	533	457	965	629	470	375	394	457	445	356	533	1537	425
EL-30	30 U.S. gal. 114 litres	inches	24	20	38	27.75	20	16	16.5	15.75	15.25	12.5	19	63.5	18.312
		mm	610	508	965	705	508	406	419	400	387	318	483	1613	465
EL-40	40 U.S. gal. 152 litres	inches	26	22.5	38	29.75	21	17	18	13.5	13	9	17	65	19.938
		mm	660	572	965	756	533	432	457	343	330	229	432	1651	506
EL-60	60 U.S. gal. 227 litres	inches	29.5	26	42	33.75	19	18	19.25	14	13.5	11	17.25	75	23.125
		mm	749	660	1067	857	483	457	489	356	343	280	438	1905	587
EL-80	80 U.S. gal. 303 litres	inches	33	28	45	36.75	20.5	19.5	20.5	15	14.5	12.75	18	81	26.25
		mm	838	711	1143	933	521	495	521	381	368	324	458	2058	667
EL-100	100 U.S. gal. 379 litres	inches	35.5	30	48	40	22	21.5	22.5	15	14.5	13	20.5	87	29.438
		mm	902	762	1219	1016	559	546	572	381	368	330	521	2210	748



ELECTRIC PEDESTAL KETTLE



Model	Capacity	
EP-20	20 Gallon	76 Litre
EP-30	30 Gallon	114 Litre
EP-40	40 Gallon	151 Litre
EP-60	60 Gallon	227 Litre
EP-80	80 Gallon	303 Litre
EP-100	100 Gallon	379 Litre

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system operating at 50 psi (345 kPa) equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire

SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, electric, pedestal kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The pedestal base shall have four, 7/16" holes evenly spaced for securing unit to the floor.

Construction shall be all welded #4 finish stainless steel, type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

The kettle shall be standard with removable elements. Convenience features shall include a 2" (50 mm) draw-off valve, 20 through 40 gallon models are supplied with a hinged counterbalanced stainless steel domed cover. The 60 through 100 gallon models are supplied with a spring assist hinged stainless steel domed cover. The kettle shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid cooking on 60 to 100 gallon models.
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy valve (DDO-2TS).
- 3" (76 mm) dairy valve (DDO-3TS).
- 24 kW on 40, 60, 80 gallon.
- 33 kW on 60, 80, 100 gallon
- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- Spring assist hinged stainless steel cover, 20 to 40 gallon (SA-).
- Two piece hinged stainless steel cover (2PHC-).
- Etched gallon markings (GM-).
- Etched litre markings (GM-).
- Correctional package.

ACCESSORIES:

- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- One piece lift off cover (C-).
- Triple basket assembly (TBA-).
- Perforated strainer for draw-off (TPS-).
- Solid disc for draw-off (TSS-).
- Strainer hook (SH-).
- Graduated measuring strip (GMS-).
- Draw-off valve hose kit (DVHK-2).
- Calibrated thermostat dial "C".
- Calibrated thermostat dial "F".

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

⚡ - ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
EP-20	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
EP-30	15	N/A		3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
EP-40	18	24	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
EP-60	18	24, 33		3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
EP-80	18	24, 33	18	3	50.0	47.2	43.3	27.3	25.0	21.7	21.7
EP-100	24	33	24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
			33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K
EP-20	20 U.S. gal. 76 litres	inches	21	18	38	23.75	18.5	14.75	15.5	18	17.5	14	21	60.5
		mm	533	457	965	629	470	375	394	457	445	356	533	1537
EP-30	30 U.S. gal. 114 litres	inches	24	20	38	27.75	20	16	16.5	15.75	15.25	12.5	19	63.5
		mm	610	508	965	705	508	406	419	400	387	318	483	1613
EP-40	40 U.S. gal. 152 litres	inches	26	22.5	38	29.75	21	17	18	13.5	13	9	17	65
		mm	660	572	965	756	533	432	457	343	330	229	432	1651
EP-60	60 U.S. gal. 227 litres	inches	29.5	26	42	33.75	19	18	19.25	14	13.5	11	17.25	75
		mm	749	660	1067	857	483	457	489	356	343	280	438	1905
EP-80	80 U.S. gal. 303 litres	inches	33	28	45	36.75	20.5	19.5	20.5	15	14.5	12.75	18	81
		mm	838	711	1143	933	521	495	521	381	368	324	458	2058
EP-100	100 U.S. gal. 379 litres	inches	35.5	30	48	40	22	21.5	22.5	15	14.5	13	20.5	87
		mm	902	762	1219	1016	559	546	572	381	368	330	521	2210

SAFETY RELIEF VALVE

WALL

AIR VENT

PEDESTAL DETAIL

45°

FRONT

4 HOLES ø7/16 (11mm)
EQUALLY SPACED

2" VALVE:
CLOSED 5.13" (130mm)
OPENED 6.88" (175mm)

3" VALVE:
CLOSED 7.88" (200mm)
OPENED 10.13" (257mm)

OPTIONAL FAUCET -
ALLOW DIMENSION "D"
ADDITIONAL 6" (152mm)

IN [mm]

MODEL	SHIPPING WT.	MIN. CLEARANCE	
EP-20	196 lbs. [89 kg]	SIDES	3 [76mm]
EP-30	226 lbs. [103 kg]		
EP-40	255 lbs. [116 kg]		
EP-60	390 lbs. [177 kg]		
EP-80	445 lbs. [202 kg]		
EP-100	480 lbs. [218 kg]		
		BACK	3 [76mm]

SPRING ASSIST HINGES ON 60,80 AND 100 GALLON KETTLES

2-1/2" ON SPRING ASSIST HINGES

7" ON YOKE TYPE HINGES (STANDARD ON 20 - 40 GALLON KETTLES)

IN [mm]

2600R4

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

ELECTRIC TILTING KETTLE



SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, electric tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain distilled water which is factory sealed. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The console shall be drip proof, stainless steel clad and shall be supported on all welded 1-5/8" (41 mm) diameter stainless steel pipe frame and the legs fitted with 4 hole adjustable feet for securing to the floor.

The kettle shall pivot on trunnion connected to the tilt mechanism and the out-bore bearing connected to the frame and shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

Construction shall be all welded #4 finish stainless steel, type 304. The kettle interior on models 20 through 40 gallon shall be standard stainless steel type 316 for high acid content cooking. The controls shall be integrally mounted and shall include a power switch, thermostat, pilot light, low water light, vacuum/pressure gauge, safety relief valve, and low water shut off.

The kettle shall be standard with removable elements. The kettle shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345 kPa).

Model	Capacity	
ELT-20	20 gallon	76 litre
ELT-30	30 gallon	114 litre
ELT-40	40 gallon	151 litre
ELT-60	60 gallon	227 litre
ELT-80	80 gallon	303 litre
ELT-100	100 gallon	379 litre

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system operating at 50 psi (345 kPa) equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz. (20 and 30 gallon only)
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 4 wire, 50/60 Hz.
- 415/240 VAC, 3 phase, 4 wire, 50/60 Hz.

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- 24 kW on 40, 60, 80 gallon
- 33 kW on 60, 80, 100 gallon
- Type 316 stainless steel liner for high acid cooking for 60 to 100 gallon models.
- 2" (50 mm) draw-off valve (TVT-2).
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy valve (DDO-2T).
- 3" (76 mm) dairy valve (DDO-3T).
- Spring assist hinged stainless steel cover (CH-)
- Etched gallon markings (GM-)
- Etched litre markings (LM-).
- Correctional package

ACCESSORIES:

- One piece lift off stainless steel cover (C-).
- Triple basket assembly (TBA-).
- Perforated strainer for draw off (TPS-).
- Solid disc for draw off (TSS-).
- Graduated measuring strip (CMS-).
- Strainer hook (SH-)
- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- Pan support (PC-1).
- Pour lip strainer (TKS-).
- Draw-off valve hose kit (DVHK-2).
- Calibrated thermostat dial, "F"
- Calibrated thermostat dial, "C"



SERVICE CONNECTIONS

⚡ – ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE

Ⓒ – COLD WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

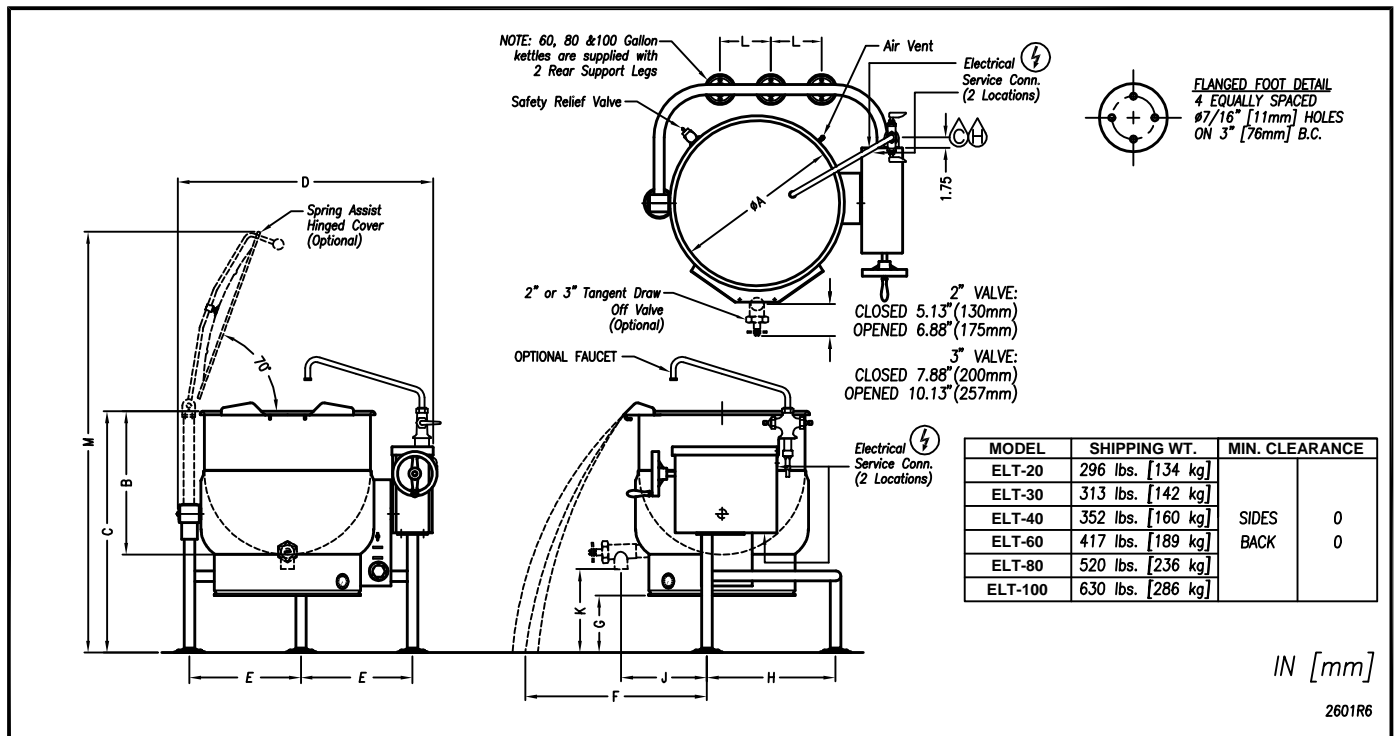
Ⓓ – HOT WATER: 3/8" O.D. tubing to faucet (OPTIONAL)

ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V	600V
ELT-20	12	N/A	12	1	57.7	54.5	50.0	N/A	N/A	N/A	N/A
ELT-30	15	N/A		3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
ELT-40	18	24	15	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
ELT-60	18	24, 33		3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
ELT-80	18	24, 33	18	3	50.0	47.2	43.3	27.3	25.0	21.7	21.7
ELT-100	24	33	24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
			33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J(2")	J(3")	K(2")	K(3")	L	M
ELT-20	20 U.S. gal. 76 litres	inches mm	21 533	18 457	38 965	36 914	15 381	18 457	14 356	19.25 489	14.75 375	15.5 394	18 457	17.5 445	N/A	63.5 1613
ELT-30	30 U.S. gal. 114 litres	inches mm	24 610	20 508	38 965	39 990	16.5 419	19 483	12.375 314	19.25 489	16.75 425	17.25 438	16 406	15.5 394	N/A	66.5 1689
ELT-40	40 U.S. gal. 152 litres	inches mm	26 660	22.5 572	38 965	41 1041	17.5 445	23 584	10 254	20.25 514	17.5 445	18.5 470	13.5 343	13 330	N/A	68.5 1740
ELT-60	60 U.S. gal. 227 litres	inches mm	29.5 746	26 660	42 1067	44.5 1130	19.125 486	24 610	11 280	22.25 565	19.5 495	20.75 527	14 356	13.5 343	10.5 267	76 1930
ELT-80	80 U.S. gal. 303 litres	inches mm	33 838	28 711	45 1143	48 1219	20.875 530	27 686	12.625 321	23.75 603	20.25 514	21.25 540	15 381	14.5 368	12 305	82.5 2096
ELT-100	100 U.S. gal. 379 litres	inches mm	35.5 902	29.75 755	48.75 1238	49.5 1257	22.25 565	32 813	14.5 368	25.25 641	20.25 514	21.25 540	18.75 476	18.25 464	14 356	88.5 2248



DIRECT STEAM KETTLES ON ELECTRIC CABINET BASE



SPECIFICATIONS:

Shall be a CROWN Model EMT-6-6, consisting of two direct connected steam, tilting kettles, 6 gallon (23 litre). A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The kettle interior shall be of 316 stainless steel for high acid content products. The stainless steel mounting legs shall have the steam supply and condensate within the legs and the right leg fitted with a steam control valve for the kettle. Each kettle shall be fitted with a tilt handle and heat proof knob, allowing the kettles to be tilted forward 90° for complete emptying.

The kettles mounted on a cabinet base with full perimeter angle frame, reinforced counter, hot and cold water faucet with control valves, 5" (152 mm) deep sinks with drain and splash guard, boiler mountings, electric boiler with controls, hinged doors with magnetic catches, removable side panels and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on front and flanged adjustable feet on rear for securing to the floor, all #4 stainless steel exterior. Steam manifold canceled within cabinet fitted with steam trap and safety relief valve.

Model	CAPACITY	
EMT-6-6	2 x 6 gallon	2 x 23 litre

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103 kPa) and rated at 24 kW.

The boiler shall be equipped for operation on:

- 208 VAC, 3 phase, 50/60 Hz
- 240 VAC, 3 phase, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- 36 kW
- 42 kW
- 48 kW
- 220 VAC, 1 phase, 50 Hz
- 220 VAC, 3 phase, 50/60 Hz
- 380 VAC, 3 phase, 50/60 Hz
- 415 VAC, 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz
- 415/240 VAC, 3 phase, 50/60 Hz
- 380/220 VAC, 3 phase, 50/60 Hz
- CSD-1
- Automatic blowdown
- Split water lines (boiler feed and condensate)
- Etched gallon markings
- Etched litre markings
- Correctional package

ACCESSORIES:

- One piece stainless steel lift off cover
- Lift-out perforated stainless steel basket
- Graduated measuring strip
- Steam take off kit
- De-lime kit DPA-1 (not available with CSD-1)
- Water in "Y" strainer
- Pour lip strainer

SERVICE CONNECTIONS

- ④ - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- ④ - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- ④ - HOT WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- ④ - STEAM TAKE-OFF CONNECTION: 3/4"IPS optional to operate adjacent equipment.
- ⚡ - Unless otherwise specified, Field Wire Electrical Connection to be 208, 220 or 240 Volts, 3 Phase 60Hz. with grounding wire.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

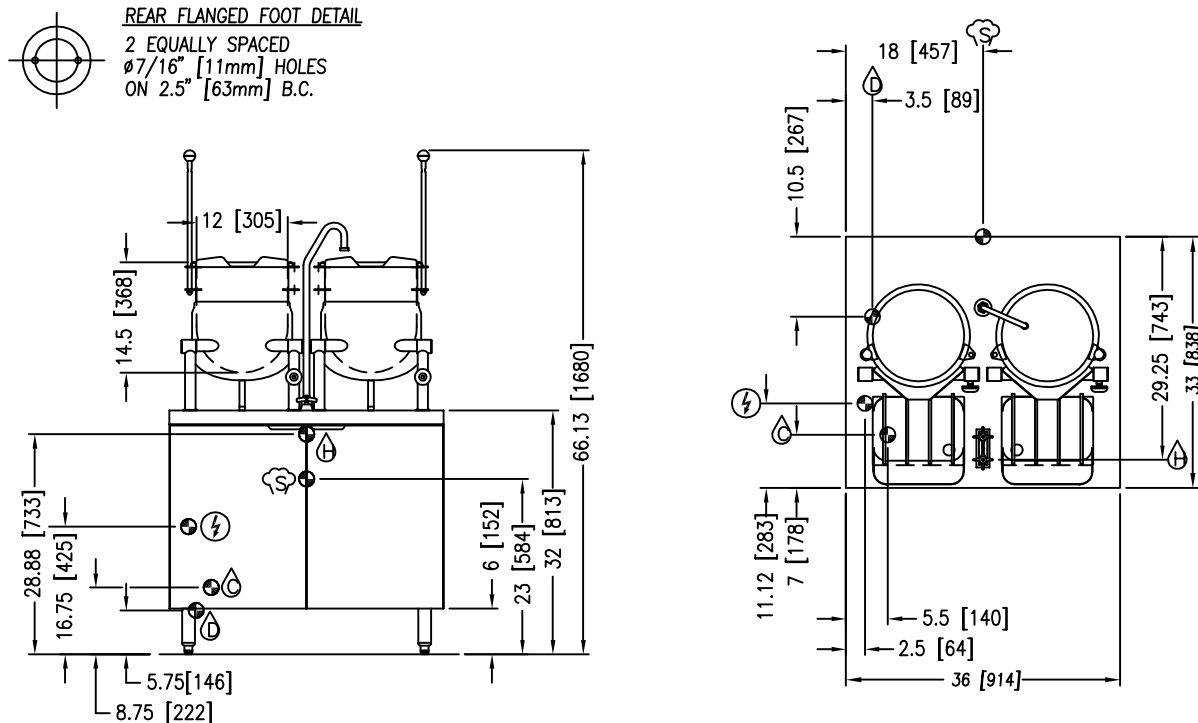
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

ELECTRICAL CHARACTERISTICS

MODEL	AMPS PER LINE							
	kW	PHASE	208V	220V	240V	380V	415V	480V
EMT-6-6	24	3	66.6	63	57.7	36.5	33.4	28.9
	36	3	99.9	94.5	86.6	54.7	50.1	43.3
	42	3	116.6	110.2	101	63.8	58.4	50.5
	48	3	133.2	126	115.5	72.9	66.8	57.7



NOTE: SPLASH GUARD NOT SHOWN IN FRONT VIEW.

IN [mm]

3016R3

DIRECT STEAM COUNTER TILTING KETTLES

D



SPECIFICATIONS:

Shall be a CROWN Model _____, direct connected, steam jacketed, counter top tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat transfer.

Construction shall be of all welded #4 finish stainless steel type 304 exterior with type 316 stainless steel interior liner for use with high acid content products. A single support leg with nylon foot shall support the kettle in the upright position. The tubular stainless steel mounting legs shall have the tilt bearings, steam supply and condensate return pipes completely concealed within the legs and the right leg fitted with a steam control valve for the kettle. The kettle shall be fitted with a reversible tilt handle and heat proof knob, allowing the kettle to be tilted forward past 90° for complete emptying. The kettle shall be NSF Certified, ASME code stamped and National Board registered.

Model	Capacity	
	DC-6	6 gallon
DC-10	10 gallon	38 litre
DC-12	12 gallon	45 litre
DC-20	20 gallons	76 litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 45 psi (310 kPa).

STANDARD FEATURES:

- ✓ Reversible tilt handle.
- ✓ Type 316 stainless steel liner.
- ✓ Steam control valve.

OPTIONS AT EXTRA COST:

- Etched gallon markings (GM-).
- Etched liter markings (LM-).
- 21" high floor stand with sliding shelf (S-24).
- 21" high floor stand with sliding shelf (S-30).
- 25" high floor stand with sliding drain pan (SD-30S).
- Correctional package.

ACCESSORIES:

- One piece lift off stainless steel cover (C-).
- Stainless steel perforated basket (SSB-).
- Steam control assembly (STA-3) consisting of line strainer, steam trap and safety valve.
- Pour lip strainer (TKS-).
- Contoured measuring strip (CMS-).
- Pressure reducing valve (PRV).



SERVICE CONNECTIONS

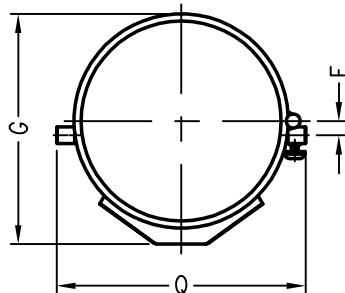
☉ - STEAM SUPPLY: 1/2" IPS 5-45 PSI (34-310 kPa). Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa).

Ⓔ - CONDENSATE RETURN: 1/2" IPS

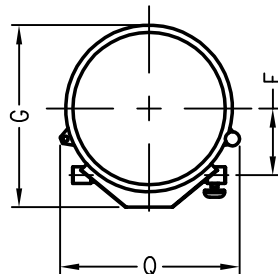
DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
DC-6	6 gallons	inches	12	14.5	19.5	13.75	5	7.5	15.12	8.5	12.25	10.38	30.25	4	4.38	34.12	0	16
	23 litres	mm	305	368	495	349	127	191	384	216	311	264	768	102	111	867	0	406
DC-10	10 gallons	inches	16	15	18.5	13.75	7	7.75	19.12	9	16.25	8.88	32.25	2.38	4.88	33.12	0	19.25
	38 litres	mm	406	381	470	349	178	197	486	229	413	225	819	60	124	841	0	489
DC-12	12 gallons	inches	16	17	20.5	13.75	7	7.75	19.12	9	16.25	10.88	39.5	2.38	4.88	35.12	0	19.25
	46 litres	mm	406	432	521	349	178	197	486	229	413	276	1003	60	124	892	0	489
DC-20	20 gallons	inches	21	18	26.5	23.5	1.5	6.25	24.12	15.25	15.75	10.5	40.5	7.5	11.12	42.38	1.5	26
	76 litres	mm	533	457	673	597	38	159	613	387	400	267	1029	191	283	1076	38	660

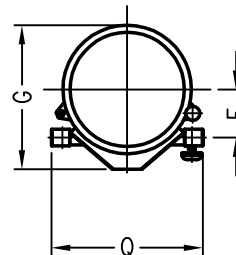
MODEL	SHIPPING WT.	MIN. CLEARANCE	
DC-6	44 lbs. [20 kg]	SIDES BACK	1 [25mm] 3 [76mm]
DC-10	61 lbs. [28 kg]		
DC-12	70 lbs. [32 kg]		
DC-20	95 lbs. [43 kg]		



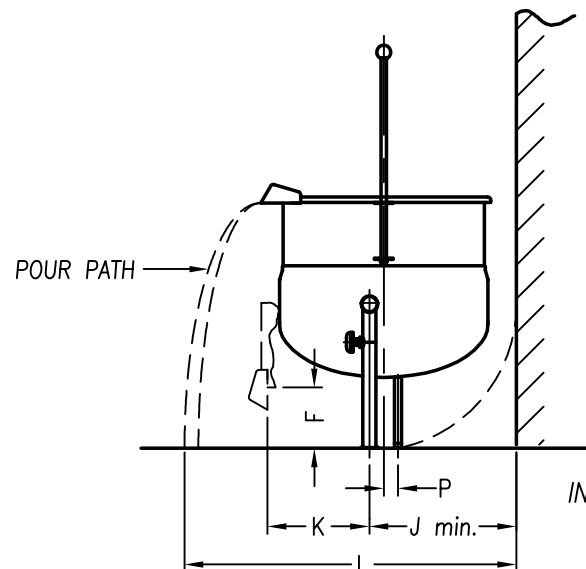
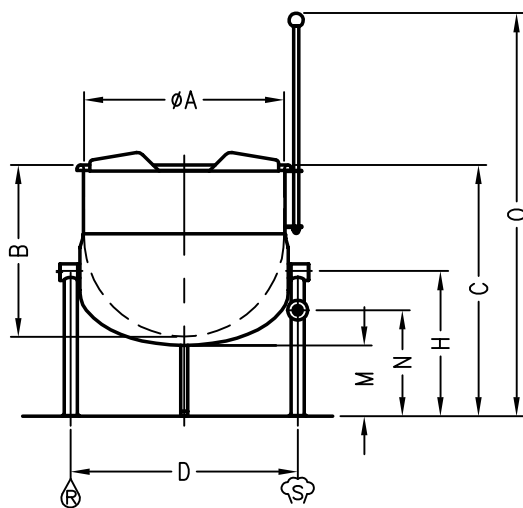
DC-20



DC-10, DC-12



DC-6



IN [mm]

2767R6

DIRECT STEAM TRI-LEG KETTLE

D



SPECIFICATIONS:

Shall be a CROWN Model _____, direct steam connected tri-leg kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

Unit shall be mounted on stainless steel tubular tri-legs. Each leg shall be fitted with a 4 hole adjustable flanged foot for securing to the floor.

Construction shall be all welded satin finish stainless steel, type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking.

Convenience features shall include 2" (50mm) sanitary draw-off valve, 20 through 40 gallon models are supplied with a hinged counterbalanced stainless steel domed cover. The 60 through 100 gallon models are supplied with a spring assist hinged stainless steel domed cover.

Model	Capacity	
DL-20	20 Gallon	76 Litre
DL-30	30 Gallon	114 Litre
DL-40	40 Gallon	151 Litre
DL-60	60 Gallon	227 Litre
DL-80	80 Gallon	303 Litre
DL-100	100 Gallon	379 Litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34kPa) and a maximum of 35 PSI (241kPa).



OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content cooking on models 60 through 100 gallon
- 50 PSI (345kPa) high pressure operation for higher cooking temperature for 20 to 60 gallon
- 3" (76 mm) draw off valve
- 2" (50 mm) dairy valve
- 3" (76 mm) dairy valve
- Spring assist cover on 20 to 40 gallon kettles
- Etched gallon markings
- Etched litre markings
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout
- Two piece hinged cover

ACCESSORIES:

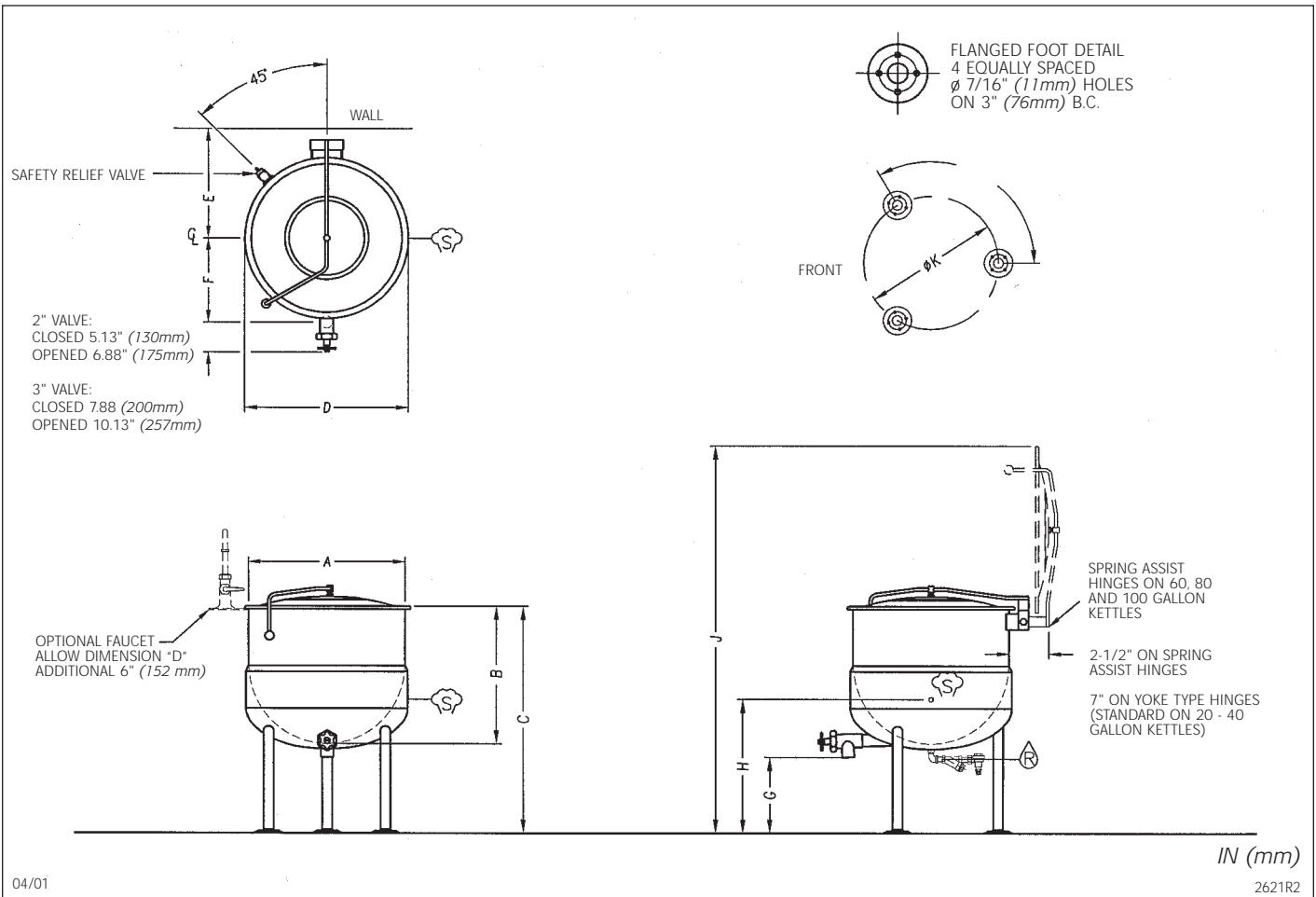
- Triple basket assembly
- Steam trap assembly (consisting of steam trap, steam control valve, check valve and line strainer)
- Perforated strainer for draw off valve
- Solid disc for draw off valve
- Strainer hook
- Graduated measuring strip

SERVICE CONNECTIONS

-  - STEAM SUPPLY: 3/4" IPS (19 mm)
-  - CONDENSATE RETURN: 1/2" IPS (13 mm)

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K
DL-20	20 U.S. gal. 76 litres	inches mm	21 533	18 457	37 940	22.75 578	16 406	12.75 324	14 356	17 432	16.5 419	25.88 657	59.75 1518	17.5 445
DL-30	30 U.S. gal. 114 litres	inches mm	24 610	20 508	37 940	25.88 657	17.5 445	13.5 343	15.25 387	15 381	14.5 368	26.88 670	62.88 1597	20.5 521
DL-40	40 U.S. gal. 152 litres	inches mm	26 660	22.5 572	37 940	27.88 708	18.5 470	14.25 362	16.5 419	12.5 318	12 305	23.88 606	64.88 1648	22.5 572
DL-60	60 U.S. gal. 227 litres	inches mm	29.5 749	26 660	40.5 1029	31.38 822	17.75 451	15.5 394	17.25 438	12.5 318	12 305	24.69 627	72.88 1851	25.75 654
DL-80	80 U.S. gal. 303 litres	inches mm	33 838	28 711	40.5 1029	34.75 883	19.5 495	17.5 445	19.25 489	10.5 267	10 254	23.88 606	75.25 1911	29.25 743
DL-100	100 U.S. gal. 379 litres	inches mm	35.5 902	30 762	44.5 1130	37.25 946	20.75 527	17 432	19.25 489	12.5 318	12 305	26.63 676	81.75 2076	31.75 806



DIRECT STEAM PEDESTAL KETTLE



Model	Capacity	
DP-20	20 gallon	76 litre
DP-30	30 gallon	114 litre
DP-40	40 gallon	151 litre
DP-60	60 gallon	227 litre
DP-80	80 gallon	303 litre
DP-100	100 gallon	380 litre

SPECIFICATIONS:

Shall be a CROWN Model _____, direct steam connected, pedestal base kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The kettle interior on models 20 through 40 gallon shall be stainless steel, type 316 for high acid content cooking. Kettle shall be mounted on a stainless steel pedestal base with four 7/16" holes evenly spaced for securing to the floor.

Construction shall be all welded satin finish stainless steel, type 304. Convenience features shall include a 2" (50 mm) sanitary draw-off valve, hinged counterbalanced stainless steel cover on 20 through 40 gallon models and on 60 through 100 gallon models a spring assist hinged stainless steel cover.

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 30 psi (207 kPa).

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content cooking on models 60 through 100 gallon.
- 50 psi (345 kPa) high pressure operation for high cooking temperature.
- 3" (76 mm) draw-off valve (TVS-).
- 2" (50 mm) dairy valve (DDO-2).
- 3" (76 mm) dairy valve (DDO-3).
- Spring assist hinged stainless steel cover on 20 to 40 gallon (SA-).
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).
- Two piece hinged cover (C-).
- Correctional package.

ACCESSORIES:

- Triple basket assembly (TBA-).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Strainer hook (SH-).
- Graduated measuring strip (CMS-).
- Pressure reducing valve (PRV-)
- Steam trap assembly. Includes steam inlet valve, line strainer, check valve, condensate trap (STA-1).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

☁ - STEAM SUPPLY: 3/4" IPS 5-30 psi (34-205 kPa). Optional 5-45 psi (34-310 kPa). *

Ⓐ - CONDENSATE RETURN: 1/2" IPS

DIMENSIONS

MODEL	CAPACITY		A	B	C	D	E	F(2")	F(3")	G(2")	G(3")	H	J	K
DP-20	20 gallons	inches	21	18	37	22.75	16	12.75	14	17	16.5	25.88	59.75	16.88
	76 litres	mm	533	457	940	578	406	324	356	432	419	657	1518	429
DP-30	30 gallons	inches	24	20	37	25.88	17.5	13.5	15.25	15	14.5	26.38	62.88	16.88
	114 litres	mm	610	508	940	657	445	343	387	381	368	670	1597	429
DP-40	40 gallons	inches	26	22.5	37	27.88	18.5	14.25	16.5	12.5	12	23.88	64.88	16.88
	152 litres	mm	660	572	940	708	470	362	419	318	305	606	1648	429
DP-60	60 gallons	inches	29.5	26	40.5	31.38	17.75	15.5	17.25	12.5	12	24.69	72.88	16.88
	227 litres	mm	749	660	1029	822	451	394	438	318	305	627	1851	429
DP-80	80 gallons	inches	33	28	42.5	34.75	19.5	17.5	19.25	10.5	10	23.88	77.25	19.63
	303 litres	mm	838	711	1080	883	495	445	489	267	254	606	1962	498
DP-100	100 gallons	inches	35.5	30	44.5	37.25	20.75	17	19.25	12.5	12	26.63	81.75	19.63
	379 litres	mm	902	762	1130	946	527	432	489	318	305	676	2076	498

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

SAFETY RELIEF VALVE

2" VALVE:
CLOSED 5.13" (130mm)
OPENED 6.88" (175mm)

3" VALVE:
CLOSED 7.88" (200mm)
OPENED 10.13" (257mm)

OPTIONAL FAUCET
ALLOW DIMENSION "D"
ADDITIONAL 6" [152mm]

MODEL	SHIPPING WT.	SPRING ASSIST HINGES MIN. CLEARANCE	
DP-20	155 lbs. [70 kg]	SIDES BACK	3 [76mm] 0.50 [13mm]
DP-30	180 lbs. [82 kg]		
DP-40	190 lbs. [86 kg]		
DP-60	265 lbs. [120 kg]		
DP-80	308 lbs. [140 kg]		
DP-100	360 lbs. [163 kg]		

YOKE TYPE HINGES MIN. CLEARANCE		
MODEL	SIDES	BACK
DP-20/30/40/60	3 [76mm]	5 [127mm]
DP-80/100	3 [76mm]	6 [152mm]

IN [mm]

2618R3

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

DIRECT STEAM TRI-LEG TILTING KETTLE

D



SPECIFICATIONS:

Shall be a CROWN Model _____, direct steam connected tri-leg tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The tri-leg mounting frame of stainless steel pipe shall support the kettle and tilt console and conceal the steam piping, house the steam control valve and tilt mechanism. Each leg shall be fitted with a 4 hole adjustable flanged foot for securing to the floor. The tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilting mechanism shall be self locking for positive stop action.

Construction shall be all welded #4 finish stainless steel type 304. The liner on models 20 through 40 gallon shall be standard 316 for high acid content cooking.

Model	Capacity	
DLT-20	20 Gallon	76 Litre
DLT-30	30 Gallon	114 Litre
DLT-40	40 Gallon	151 Litre
DLT-60	60 Gallon	227 Litre
DLT-80	80 Gallon	303 Litre
DLT-100	100 Gallon	379 Litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 PSI (34kPa) and a maximum of 35 PSI (241kPa).



OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content cooking on models 60 through 100 gallon
- 50 PSI (345kPa) high pressure operation for higher cooking temperature
- 1-1/2" (38 mm) draw off valve
- 2" (50 mm) draw off valve
- 3" (76 mm) draw off valve
- 2" (50 mm) dairy valve
- 3" (76 mm) dairy valve
- Spring assist hinged stainless steel cover
- Etched gallon markings
- Etched litre markings
- Pan carrier (20 - 30 gallon)

ACCESSORIES:

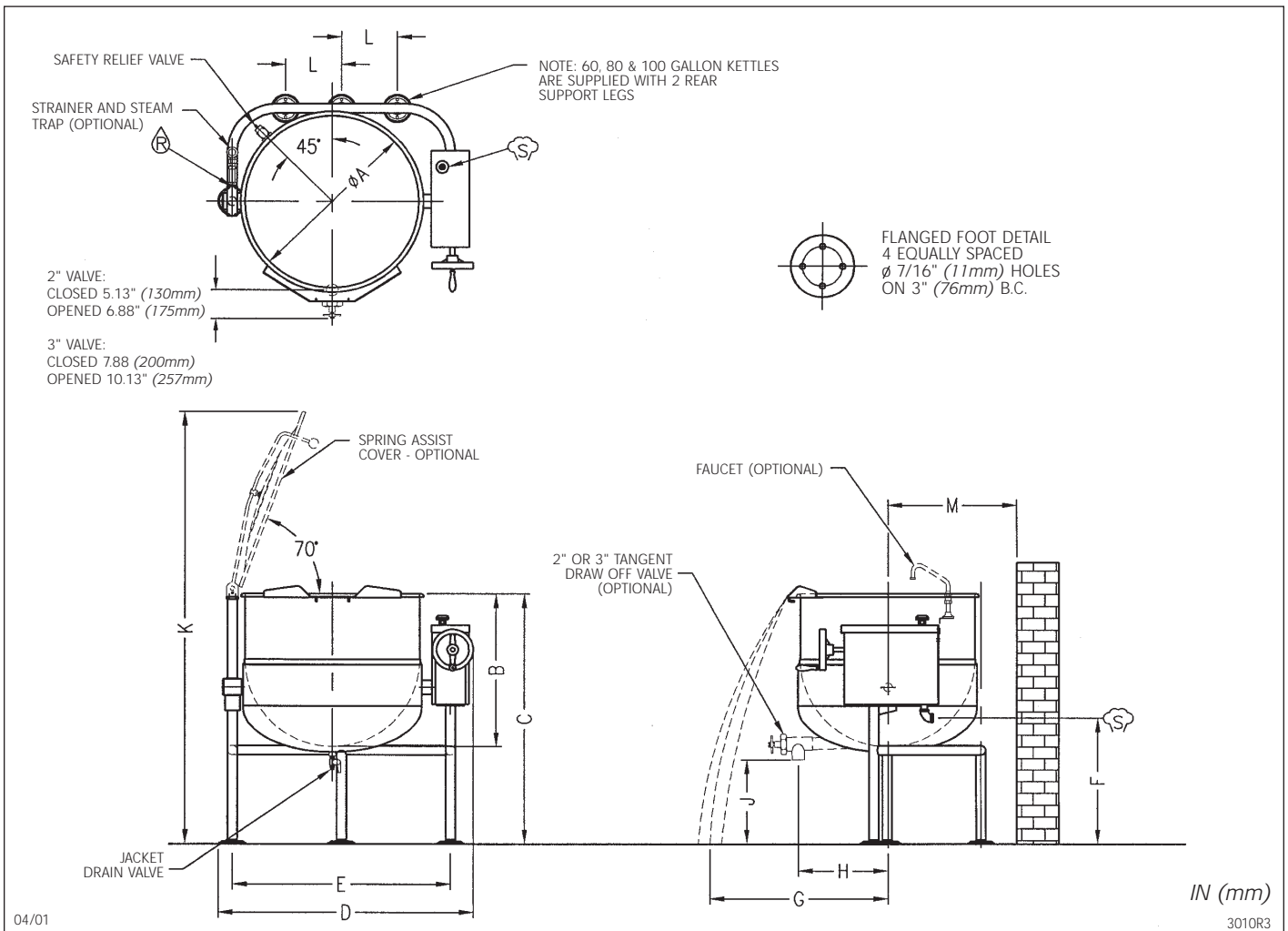
- One piece stainless steel lift off cover
- Triple basket assembly
- Steam trap assembly (consisting of steam trap, check valve, Y strainer)
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout
- Perforated strainer for draw off valve
- Solid disc for draw off valve
- Strainer hook
- Graduated measuring strip
- Pan carrier (40 - 100 gallon)

SERVICE CONNECTIONS

-  - STEAM SUPPLY: 3/4" IPS (19 mm)
-  - CONDENSATE RETURN: 1/2" IPS (13 mm)

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H(2")	H(3")	J(2")	J(3")	K	L	M
DLT-20	20 U.S. gal. 76 litres	inches mm	21 535	18 460	37 940	34.75 885	28.5 724	22 559	25.63 651	12 305	13.25 337	17 432	16.5 419	59.5 1512	-	15.38 391
DLT-30	30 U.S. gal. 114 litres	inches mm	24 610	20 510	37 940	37.75 960	31.5 800	20.75 527	27.13 689	12.5 317	14.25 362	15 381	14.5 368	62.5 1588	-	15.38 391
DLT-40	40 U.S. gal. 152 litres	inches mm	26 660	22.5 570	37 940	39.75 1010	33.5 850	20.25 514	28.63 727	13 330	15.25 387	12.5 318	12 305	64 1626	-	16.38 416
DLT-60	60 U.S. gal. 227 litres	inches mm	29.5 750	26 660	40.5 1029	43.25 1100	37 940	21.5 546	30.13 765	13.75 350	15.5 394	14.5 368	14 356	74 1879	9.5 241	18.38 467
DLT-80	80 U.S. gal. 303 litres	inches mm	33 840	28 710	42.5 1080	46.75 1085	40.5 1030	20 508	32.63 828	14.5 368	16.25 413	12.5 318	12 305	76 1930	11 279	19.88 505
DLT-100	100 U.S. gal. 379 litres	inches mm	35.5 902	30 762	42.5 1080	49.25 1251	43 1092	27 686	39.25 997	18 457	20.25 514	10.5 267	10 254	79 2007	12.5 318	21.5 546



DIRECT STEAM PEDESTAL TILTING KETTLE



Model	CAPACITY	
DPT-20	20 gallon	76 litre
DPT-30	30 gallon	114 litre
DPT-40	40 gallon	152 litre
DPT-60	60 gallon	227 litre
DPT-80	80 gallon	303 litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 30 psi (207 kPa).

SPECIFICATIONS:

Shall be a CROWN Model _____, direct connected, steam, pedestal tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The pedestal base shall have four 7/16" (11 mm) holes evenly spaced for securing to the floor. A sealed tilting mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilting mechanism shall be self locking for positive stop action.

Construction shall be all welded satin finish stainless steel, type 304. The kettle interior on models 20 through 40 gallon shall be stainless steel type 316 for high acid content cooking.

The kettle shall be ASME Code stamped, National Board Registered and NSF certified.

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content cooking on 60 and 80 gallon models.
- 50 psi (345 kPa) high pressure operation for higher cooking temperature.
- 2" (50 mm) draw-off valve (TVT-2).
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy valve (DDO-2T).
- 3" (76 mm) dairy valve (DDO-3T).
- Spring assist cover (CH-).
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Correctional package.

ACCESSORIES:

- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- One piece lift off cover (C-).
- Triple basket assembly (TBA-).
- Steam trap assembly (STA-1).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Strainer hook (SH-).
- Graduated measuring strip (GMS-).
- Pan carrier (PC-1).
- Pour lip strainer (TKS-).
- Draw-off valve hose kit (DVHK-2).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

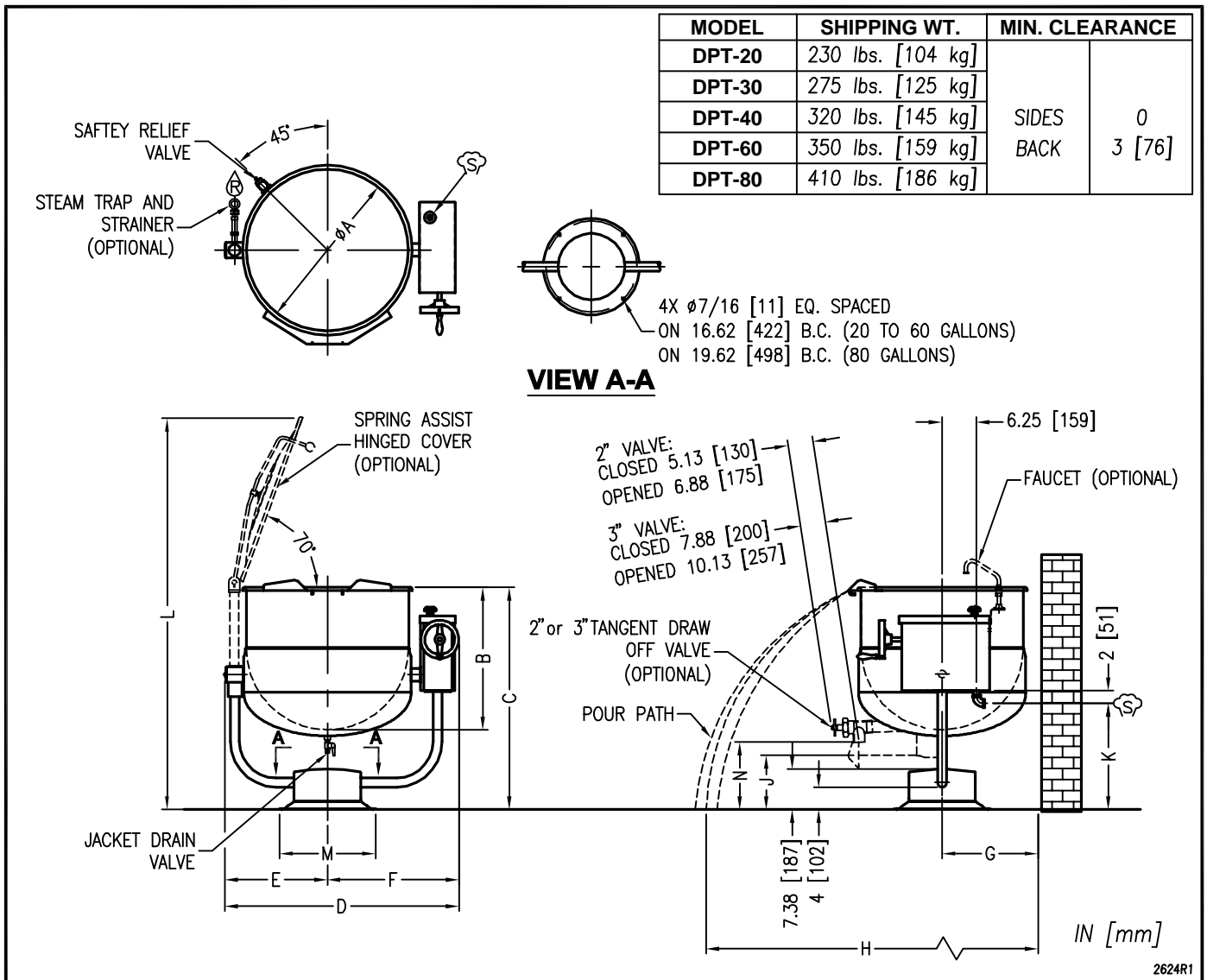
☁ - STEAM SUPPLY: 3/4"IPS 5-30 psi (34-207 kPa). Optional 5-45 psi (34-310 kPa). *

Ⓐ - CONDENSATE RETURN: 1/2"IPS

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N(2")	N(3")
DPT- 20	20 gallons	inches	21	18	37	34.75	14.75	20	13.5	41	15.25	20.5	59.5	17.5	16.75	16.25
	76 litres	mm	535	460	940	883	375	508	343	1041	387	521	1512	445	425	413
DPT- 30	30 gallons	inches	24	20	37	37.75	16.25	21.5	14	43	13.25	20	62.5	17.5	14.75	14.25
	114 litres	mm	610	510	940	959	413	546	356	1092	337	508	1588	445	375	362
DPT- 40	40 gallons	inches	26	22.5	37	39.75	17.25	22.5	15.5	45	10.75	18.5	64	17.5	12.25	11.75
	152 litres	mm	660	570	940	1010	438	572	394	1143	273	470	1626	445	311	298
DPT- 60	60 gallons	inches	29.5	26	40.5	43	18.87	24.13	17.5	48	10.25	19.25	74	17.5	14.25	13.75
	227 litres	mm	750	660	1029	1092	479	613	445	1219	260	489	1879	445	362	349
DPT- 80	80 gallons	inches	33	28	42.5	46.5	20.63	25.88	19	52	9.75	20.5	76	20.5	12.25	11.75
	303 litres	mm	840	710	1080	1181	524	657	483	1321	248	521	1930	521	311	298

* Pressure reducing valve is required if incoming pressure exceeds rating of kettle.



DIRECT STEAM MODULAR CABINET BASE KETTLES



SPECIFICATIONS:

Shall be a CROWN Model _____, steam jacketed kettle, models DMT tilting type or DMS stationary type. Kettle shall be mounted in cabinet base and models 20 to 40 gallon kettle interior to be 316 stainless steel for high acid content products. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. A steam control valve and hot and cold water deck mount faucet shall be mounted on the stainless steel counter top. The kettle shall be equipped with a 2" (50 mm) draw-off valve enclosed in the cabinet for sanitary purposes, steam trap and a safety relief valve. Swing drain with removable strainer for draw-off valve shall be provided and removable without tools. DMS-60 and DMT models shall include a one piece stainless steel spring assist cover. DMS-30 ,40 include a stainless steel yoke type hinged cover. Cabinet base shall be of modular design and match other CROWN cooking equipment, shall be equipped with 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flange feet on the rear for securing to the floor. All stainless steel exterior, #4 finish ,with removable side panels and magnetic latches on cabinet doors. Models DMT shall be equipped with a 1/2 H.P. hydraulic system for tilting, allowing complete emptying of the contents. Tilting may be stopped at any time without kettle tilting back. A pan support is standard, which will hold a pan 12" (305 mm) x 20" (508 mm) x 2-1/2" (63 mm) keeping the pan horizontal throughout tilting operation and shall be removable without tools.

The unit shall be ASME Code stamped and National Board Registered and NSF certified. DMT models shall also be c-CSA-us certified.

Model	CAPACITY	
DMT-30 / DMS-30	30 gallon	114 litre
DMT-40 / DMS-40	40 gallon	152 litre
DMT-60 / DMS-60	60 gallon	228 litre

OPERATION SHALL BE BY:
 Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 30 psi (207 kPa).

DMT models equipped for operation on 115 VAC, 1 phase, 60 Hz.

STANDARD FEATURES:

- ✓ 316 stainless steel liner on 30 and 40 gallon units.
- ✓ Stainless steel cabinet with adjustable hold down feet.
- ✓ One piece cover.
- ✓ 2" (51 mm) tangent draw off valve.
- ✓ Steam control valve and steam trap.
- ✓ Swing drain.
- ✓ Hot and cold deck mount faucet.
- ✓ Hydraulic tilt (DMT models).
- ✓ Pan carrier (DMT models).

OPTIONAL ITEMS AT EXTRA COST:

- 50 psi (345 kPa) for high temperature cooking.
- 316 stainless steel liner on 60 gallon models.
- Spring assist hinged cover on DMS-30 & 40.
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- 220 VAC, 1 phase, 50 Hz.

ACCESSORIES:

- Graduated measuring strip (GMS-).
- Solid disc for draw-off valve (TSS-).
- Perforated strainer for draw-off valve (TPS-).
- Strainer hook (SH-).
- Pour lip strainer, DMT models (TKS-).
- Tri-basket assembly (TBA-).



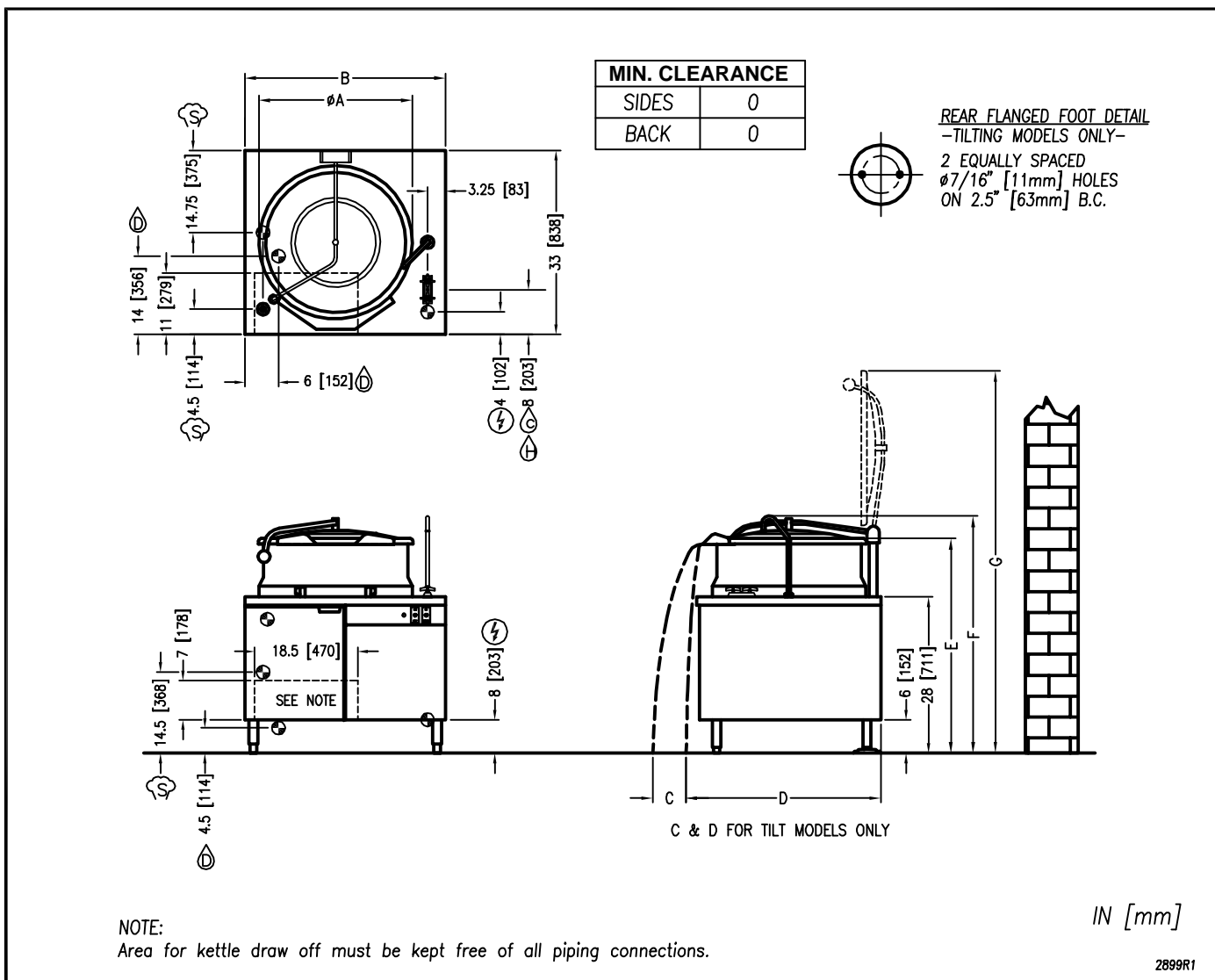
CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

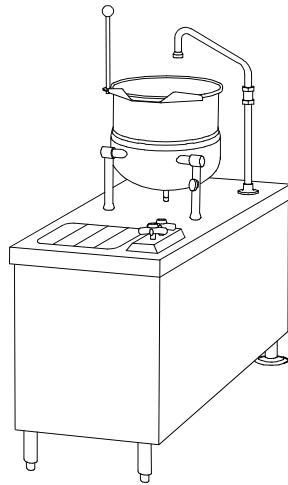
- ⚡ - ELECTRICAL CONNECTION: (Tilt models only) 1/2" conduit connection to controls.
Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase 10 Amps with grounding wire.
- ⚡ - DRAIN: ϕ 1 5/8 O.D. tubing to open floor drain. No Solid Connection.
- ⚡ - STEAM SUPPLY: 3/4" IPS for incoming steam. Min 5 PSI(34 kPa), MAX 30 PSI(207 kPa), 45 PSI (310 kPa) optional.
Important: Pressure reducing valve required if incoming steam pressure exceeds the kettle rating.
- ⚡ - COLD WATER: 3/8" O.D. tubing to faucet.
- ⚡ - HOT WATER: 3/8" O.D. tubing to faucet.

DIMENSIONS

MODEL	SHIPPING WT.	CAPACITY	UNITS	A	B	C	D	E	F	G
DMT-30	475 lbs. (215 kg)	30 gallons	inches	24	36	16	39	37.25	41.5	65.25
DMS-30	375 lbs. (170 kg)	114 litres	mm	610	914	406	991	946	1054	1657
DMT-40	525 lbs. (238 kg)	40 gallons	inches	26	36	15	40	38.38	42.5	68.25
DMS-40	400 lbs. (181 kg)	151 litres	mm	660	914	381	1016	975	1080	1733
DMT-60	600 lbs. (272 kg)	60 gallons	inches	29.5	42	16	43	41.12	47.62	74.25
DMS-60	500 lbs. (227 kg)	227 litres	mm	749	1067	406	1092	1045	1210	1886



DIRECT STEAM KETTLE ON CABINET BASE



SPECIFICATIONS:

Shall be a CROWN Model _____, consisting of one 6 gallon (23 litre), one 10 gallon (38 litre) or one 12 gallon (45 litre) direct connected steam, tilting kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The liner shall be of 316 stainless steel for high acid content products. The stainless steel mounting legs shall have the steam supply and condensate within the legs and the right leg fitted with a steam control valve for the kettle. Kettle shall be fitted with a tilt handle and heat resistant knob, allowing the kettle to be tilted forward 90° for complete emptying.

The cabinet base shall be of modular design to match other CROWN cooking equipment.

The kettles mounted on a cabinet base with full perimeter angle frame, reinforced counter, hot and cold water faucet with control valves, 3" (76 mm) deep sinks with drain and splash guard, hinged door with magnetic catch, removable side panels and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on front and flanged adjustable feet on rear for securing to the floor, all #4 stainless steel exterior.

Concealed plumbing within the cabinet shall include a steam supply manifold with safety relief valve and a condensate return manifold with steam trap.

NSF listed. National Board Registered. Meets ASME code.

Model	CAPACITY	
DMT-6	6 gallon	23 litre
DMT-10	10 gallon	38 litre
DMT-12	12 gallon	45 litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 45 psi (310 kPa) 1/4 BHP required.

STANDARD FEATURES:

- ✓ Reversible tilt handle.
- ✓ Type 316 stainless steel liner.
- ✓ Steam control valve.
- ✓ Deck mount hot and cold faucet with riser.

OPTIONAL ITEMS AT EXTRA COST:

- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Correctional package
- Pressure reducing valve (PRV).
- Stainless steel back panel (SSB-24).
- Stainless steel frame (SSF-24).

ACCESSORIES:

- One piece stainless steel lift off cover (C-).
- Lift-out perforated stainless steel basket (SSB-).
- Contoured measuring strip (CMS-).
- Ball float trap (BFT).
- Pour lip strainer (TKS-)



CROWN DETAILS AND DIMENSIONS

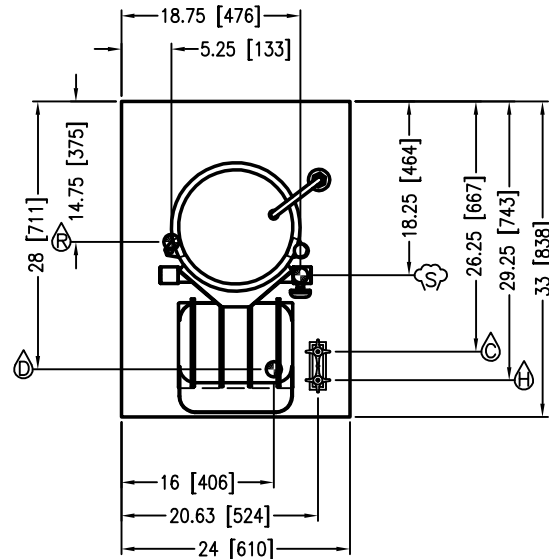
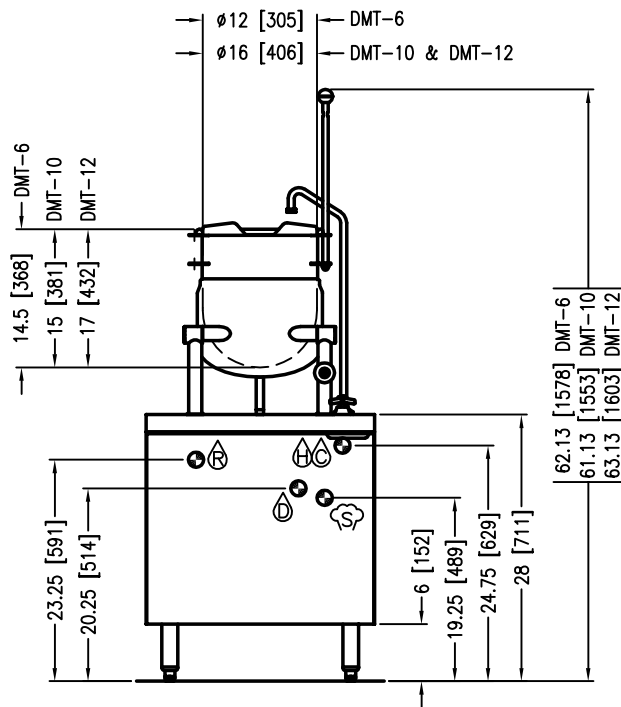
SERVICE CONNECTIONS

- ☁ - STEAM SUPPLY: 3/4" IPS for incoming steam at 5-45 PSI(34-310 kPa). *
- Ⓕ - CONDENSATE RETURN: 1/2" IPS.
- Ⓒ - COLD WATER: 3/8" O.D. tubing for cold water to faucet, to fill kettle.
- Ⓓ - HOT WATER: 3/8" O.D. tubing for hot water to faucet, to fill kettle.
- Ⓔ - SINK DRAIN: 1 1/8" O.D. tubing.

* Pressure reducing valve is required if incoming pressure exceeds 45 PSI(310 kPa).

**MODELS: DMT-6
DMT-10
DMT-12**

MODEL	SHIPPING WT.	MIN. CLEARANCE	
DMT-6	225 lbs. [102 kg]	SIDES BACK	0
DMT-10	245 lbs. [111 kg]		0
DMT-12	254 lbs. [115 kg]		



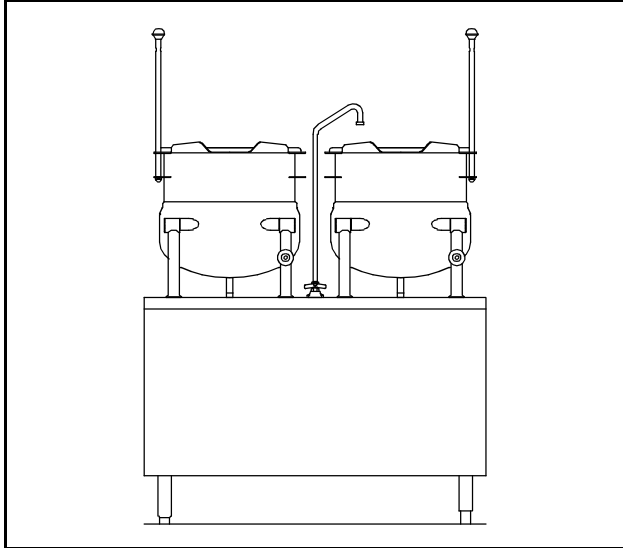
IN [mm]

NOTE: SPLASH GUARD NOT SHOWN IN FRONT VIEW.

2915R3

DIRECT STEAM KETTLES ON CABINET BASE

D



SPECIFICATIONS:

Shall be a CROWN Model

- DMT-10-10
- DMT-12-12

consisting of two direct connected steam tilting kettles mounted on a cabinet base of modular design to match other CROWN cooking equipment.

Each kettle shall be ASME code stamped and National Board registered. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The liner shall be of 316 stainless steel for high acid content products. The stainless steel mounting legs shall allow the kettle to be tilted forward past 90° for complete emptying and conceal the steam supply and condensate return connections, the right leg shall be fitted with a steam control valve. Each kettle shall be fitted with a tilt handle and heat resistant knob.

The cabinet shall be constructed with full perimeter painted angle frame, reinforced counter, #4 finish stainless steel exterior with removable side panels and hinged doors with magnetic latches, mounted on 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor, a hot and cold water faucet with control valves, 3" (76 mm) deep sinks with drain and splash guard. Concealed plumbing within the cabinet shall include a steam supply manifold with safety relief valve and a condensate return manifold and a steam trap for each kettle.

Model	CAPACITY	
DMT-10-10	2 x 10 gallon	2 x 38 litre
DMT-12-12	2 x 12 gallon	2 x 45 litre

OPERATION SHALL BE BY:

Direct steam at a minimum of 5 psi (34 kPa) and a maximum of 45 psi (310 kPa) 1/4 BHP required per kettle.

STANDARD FEATURES:

- ✓ Type 316 stainless steel liners,
- ✓ Steam control valves.

OPTIONAL ITEMS AT EXTRA COST:

- Etched gallon markings.
- Etched litre markings.
- Correctional package.
- Pressure reducing valve.
- Stainless steel back panel.
- Stainless steel cabinet frame.

ACCESSORIES:

- One piece stainless steel lift off cover.
- Lift-out perforated stainless steel basket.
- Contoured graduated measuring strip.
- Ball float trap.
- Pour lip strainer.



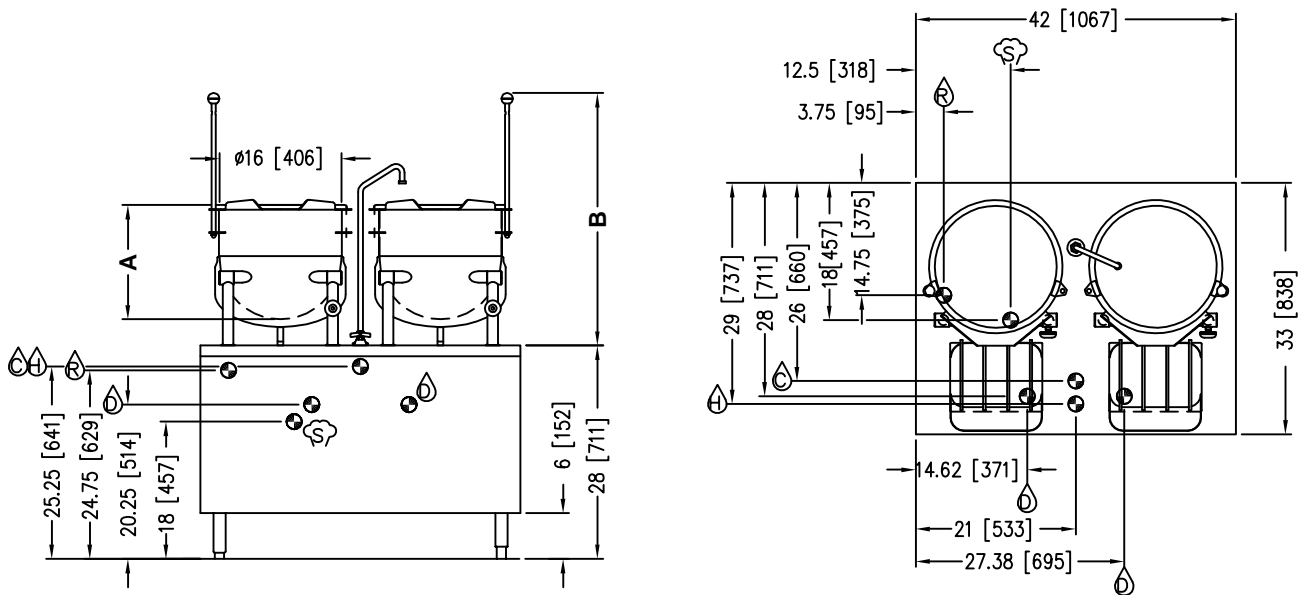
CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ☁ - STEAM SUPPLY: 3/4"IPS for incoming steam at 5-45 PSI(34-310 kPa). *
- Ⓐ - CONDENSATE RETURN: 1/2"IPS
- Ⓑ - COLD WATER: 3/8" O.D. tubing for cold water to kettle fill faucet.
- Ⓒ - HOT WATER: 3/8" O.D. tubing for hot water to kettle fill faucet.
- Ⓓ - DRAIN: 1 1/8" O.D. tubing.

* Pressure reducing valve is required if incoming pressure exceeds 45 PSI.

MODEL	A	B	SHIPPING WT.	MIN. CLEARANCE	
DMT-10-10	15 [381mm]	33.2 [843mm]	390 lbs. [177 kg]	SIDES	0
DMT-12-12	17 [432mm]	35.2 [894mm]	395 lbs. [179 kg]	BACK	0



IN [mm]

NOTE: SPLASH GUARD NOT SHOWN IN FRONT VIEW.

3131R3

GAS FIRED STEAM JACKETED KETTLE

G



SPECIFICATIONS:

Shall be a CROWN Model **GC-12**, gas fired, self-contained steam jacketed kettle. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain factory sealed distilled water. Kettle exterior is fully insulated. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

The mounting base shall include four stainless steel tubular legs fitted with a four hole adjustable foot for securing the unit to the floor and a stainless steel mechanism housing.

A removable operating handle with high heat proof knob shall be mounted on the right.

Construction shall be stainless steel type 304 with #4 satin exterior finish. The interior kettle liner shall be a one piece welded construction made with type 316 stainless steel for added resistance to corrosion. The kettle shall be ASME constructed and National Board Registered.

The controls shall be integrally mounted to the kettle and shall include solid state thermostat, power switch temperature light, ignition light, low water indicator light, water sight glass, pressure gauge and electronic ignition.

Safety features, low water shut off, burners turn off automatically when kettle is tilted, pressure switch and pressure relief valve.

The kettle shall operate in a temperature range of 150 degrees Fahrenheit (66 degrees Celsius) to 285 degrees Fahrenheit (140 degrees Celsius) at a maximum pressure of 50 PSI (345 kPa).

Model	Capacity
GC-12	12 Gallon 46 Litre

OPERATION SHALL BE BY:

Gas self-generating closed steam system equipped to operate on:

- Natural Gas
- L.P. Gas

The controls shall be equipped for operation on:

- 120 VAC, 1 Phase, 50/60 Hz

STANDARD FEATURES:

- Low water level cut-off and indicator
- Pressure gauge
- Temperature control
- Safety relief valve
- Type 316 stainless steel liner
- 2/3 steam jacket
- 50 PSI (345 kPa) high pressure operation for high cooking temperature
- Integrally mounted controls
- "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning



OPTIONAL ITEMS AT EXTRA COST:

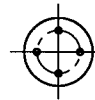
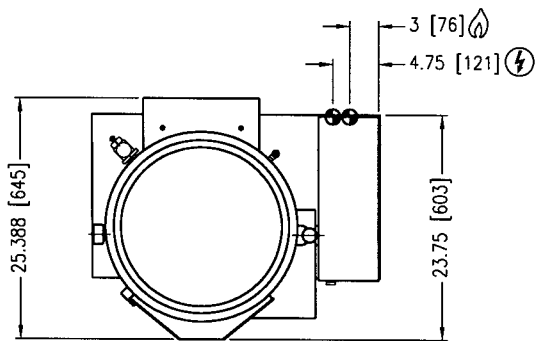
- Etched gallon markings
- Etched litre markings
- 220 volt controls

ACCESSORIES:

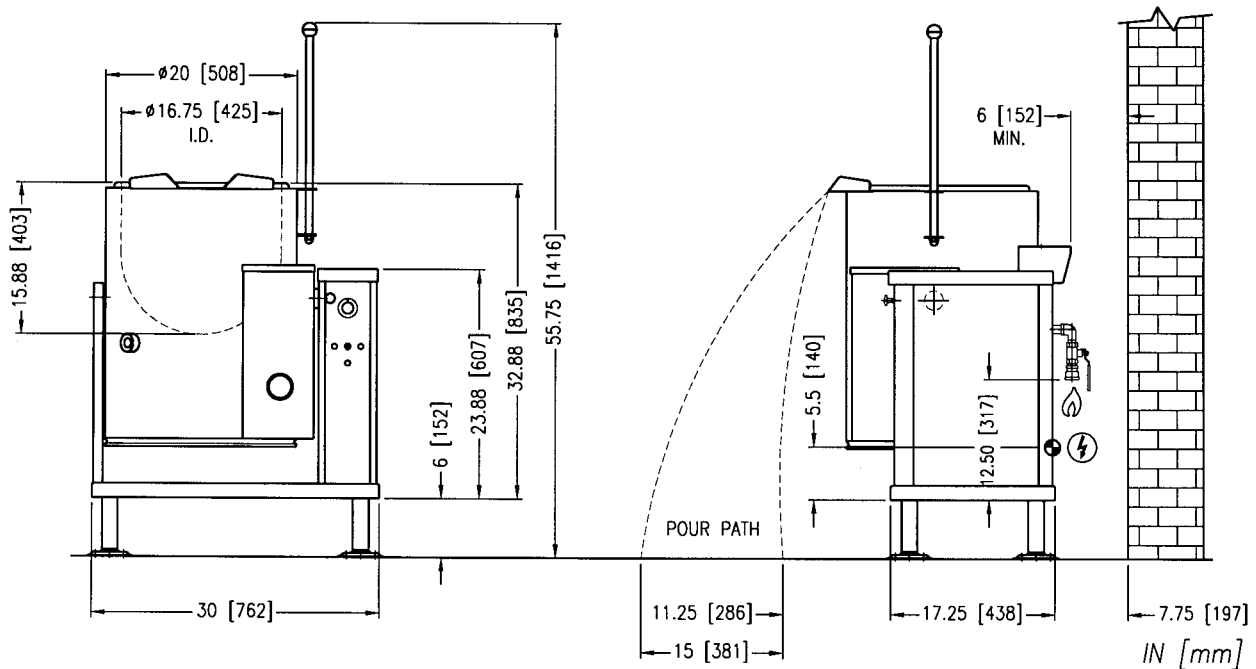
- One piece lift-off cover
- Stainless steel basket
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout



MODEL	SERVICE CONNECTIONS	BTU/HOUR	KW/HOUR
GC-12	 <p>Unless otherwise specified, field wire electrical connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 2.0.</p>	43,000	12.6
	 <p>GAS CONNECTION: Supply gas through 3/4" pipe. NATURAL 5" - 14" W.C. (127mm - 355mm W.C.) PROPANE 11" - 14" W.C. (280mm - 355mm W.C.) Contact manufacturer for installation over 2,000 ft. elevation.</p>		



FLANGED FOOT DETAIL
 4 EQUALLY SPACED
 ϕ 7/16" (11mm) HOLES
 ON 3" (76mm) B.C.



IN (mm)

GAS STATIONARY STEAM KETTLE



SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired self-contained steam jacketed kettle, AGA, CGA and NSF Certified. The kettle comes standard with electronic ignition and hinged stainless steel cover. The 60 gallon kettle comes standard with a spring assist stainless steel cover. The kettle shall be constructed with an exterior of type 304 stainless steel, #4 sanitary finish and 6" (152 mm) stainless steel legs fitted with flanged adjustable feet. The interior kettle liner shall be a one piece all welded construction of type 316 stainless steel for 20 and 40 gallon kettles and type 304 stainless for 60 gallon kettles with #4 sanitary finish, 2/3 jacketed and shall furnished with a 2" (50 mm) draw-off valve as standard. The recessed control panel shall be located on the front side of the unit in full view of the operator and easy to use. Standard control shall include electronic ignition, direct immersion thermostat, water sight glass, cooking light, pressure gauge and low water indicator light. Safety features shall include a low water cut off, pressure relief valve, pressure control and 100% safety gas shut off valve.

Model	Capacity	
GL-20E	20 gallon	76 litre
GL-40E	40 gallon	152 litre
GL-60E	60 gallon	227 litre

OPERATION SHALL BE BY:

- Natural gas
- L.P. gas

for operation on 115 VAC, 1 phase, 50/60 Hz, A.S.M.E. code stamped for operation up to 50 psi (345 kPa) and a temperature range of 165°F (74°C) to 275°F (135°C). Burners shall be high efficiency stainless steel with no air shutter adjustment and serviceable.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 phase, 50/60 Hz.
- 316 stainless steel liner for high acid content products (GL-60E).
- 3" (76mm) draw-off valve (TVT-3).
- 2" (50mm) dairy valve (DDO-2T).
- 3" (76mm) dairy valve (DDO-3T).
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Spring assist stainless steel cover, GL-20E + GL-40E (SA-).
- Casters
- Correctional package

ACCESSORIES:

- Triple basket assembly (TBA-1).
- Graduated measuring strip (CMS-).
- Strainer hook (SH-).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).



CROWN DETAILS AND DIMENSIONS

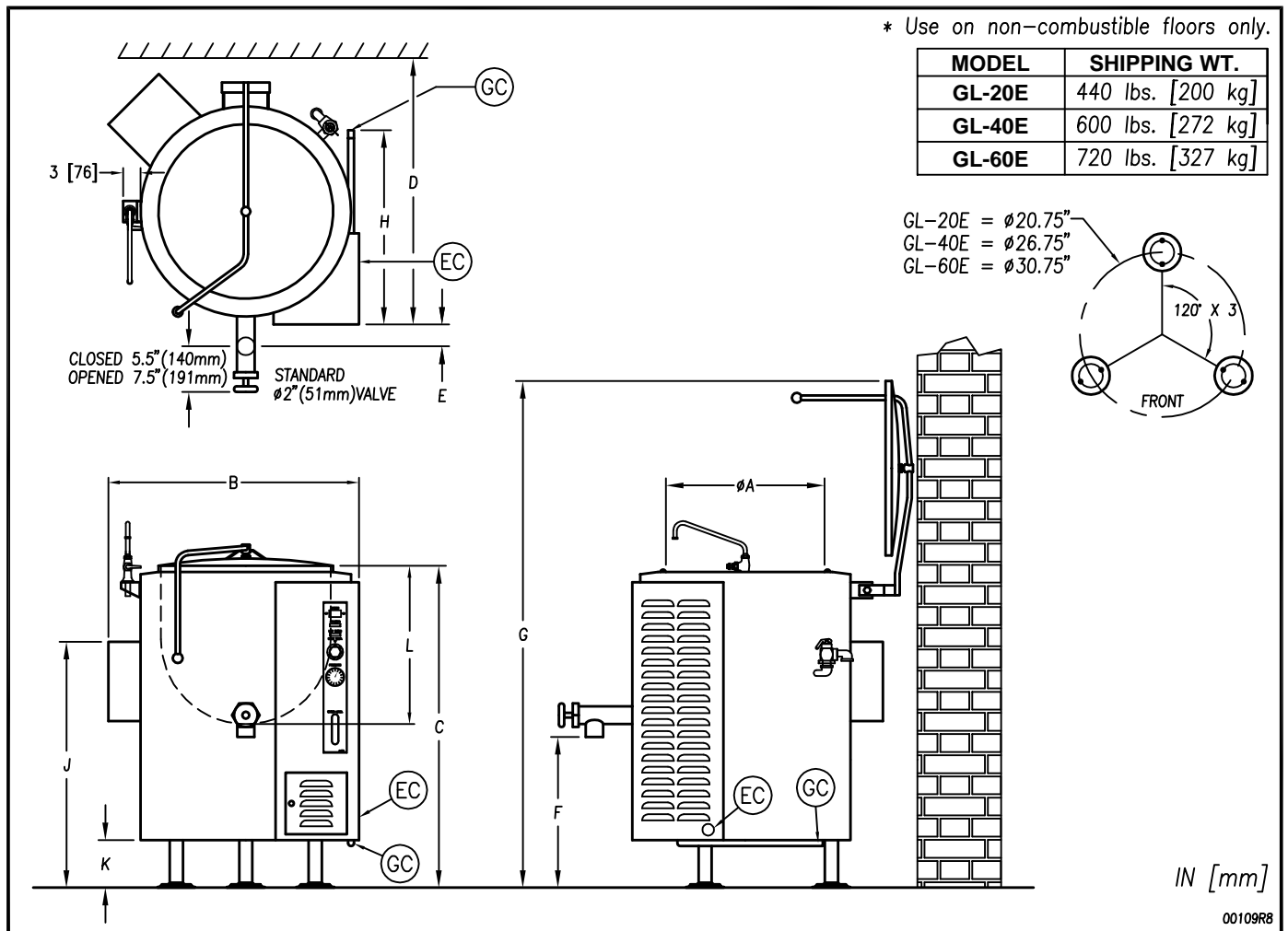
SERVICE CONNECTIONS

- Ⓐ - Supply gas through 3/4" pipe . A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓔ - Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 4.0.

MODEL	GAS SUPPLY				MIN. CLEARANCE*	
	BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)			
GL-20E/40E	100,000	29.3	Natural 6" - 14" (152-356mm)	Propane 11" - 14" (279-356mm)	SIDES	6 [152]
GL-60E	130,000	38.1			BACK	2 [51]

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L
GL-20E	20 gallons	inches	20	31.25	40	32	3	19	64	24	30.5	6.0	18.25
	76 litres	mm	508	794	1016	813	76	483	1626	610	775	152	464
GL-40E	40 gallons	inches	26	35.5	44	38.5	2	19	72	29	35	6.0	22
	152 litres	mm	660	902	1118	978	51	483	1829	737	889	152	559
GL-60E	60 gallons	inches	30	40	49.5	42	2.5	21.5	85	35	39	8.0	24.62
	227 litres	mm	762	1016	1257	1016	63	546	2159	889	991	203	625



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

GAS STATIONARY STEAM KETTLE



Model	Capacities	
	Gallons	Liters
GL-80	80	303
GL-100	100	380

OPERATION SHALL BE BY:

- Natural Gas
- L.P. Gas

for operation 115 VAC 1 phase, 50/60 Hz, A.S.M.E. code stamped for operation up to 35 psi (241 kPa). The steam kettle temperature ranges shall be between 165°F to 265°F (74°C to 130°C).

OPTIONS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content products.
- 208-240 VAC operation (specify voltage)
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy draw-off valve (DDO-2T).
- 3" (76 mm) dairy draw-off valve (DDO-3T).
- Etched gallon markings (GM-).
- Etched liter markings (LM-).
- Correctional package.

ACCESSORIES:

- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).
- Triple basket assembly (TBA-).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Graduated measuring strip (CMS-).
- Strainer hook (SH-).
- Draw-off valve hose kit (DVHK-2).
- Faucet Bracket.
- Castors.

SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired, self-contained, fully insulated, steam jacketed kettle, ASME Code stamped, National Board Registered, AGA, CGA and NSF certified. The unit comes standard with a spring assisted cover. The kettle shall be constructed with an exterior of type 304 stainless steel, #4 sanitary finish and four 6" stainless steel adjustable legs. The interior kettle liner shall be a one piece welded construction made with type 304 stainless steel with #4 sanitary finish, 2/3 jacketed and shall be furnished with a 2" tangent draw off valve as standard. The recessed control panel is located on the front side of the unit in full view of the operator and is easy to use. Standard controls include electronic ignition, direct immersion thermostat, water sight glass, cooking light, pressure gauge, and low water indicator light. Safety features shall include a low water cut off, pressure relief valve, pressure switch and a gas shutoff valve.

A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispherical design for superior heat circulation.

Construction shall be all welded satin finish, stainless steel, type 304.

Convenience features shall include 2" (50 mm) sanitary draw-off valve with a heat resistant handle.

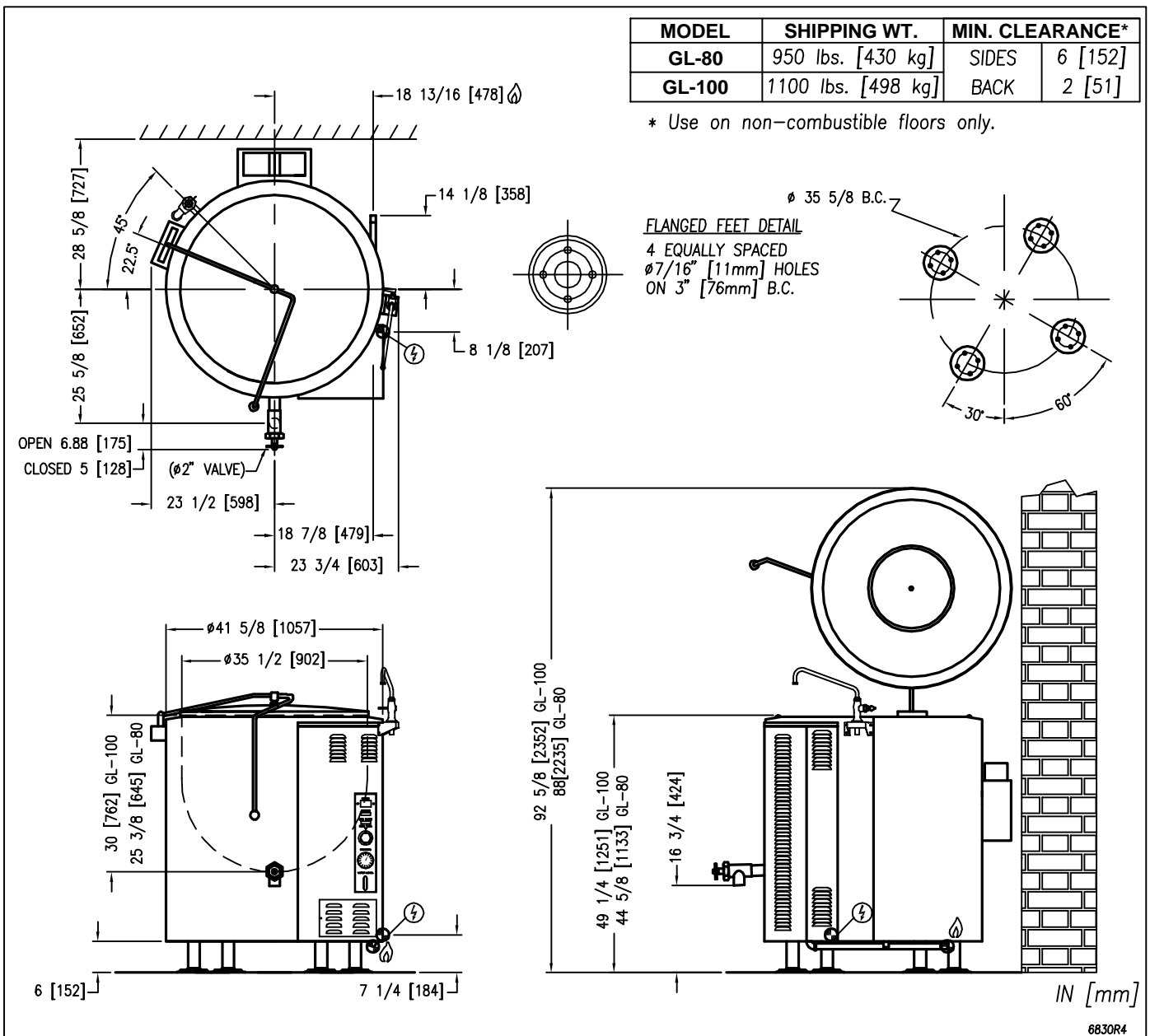


SERVICE CONNECTIONS

- Ⓐ - Supply gas through 3/4" pipe . A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓔ - Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 2.0.

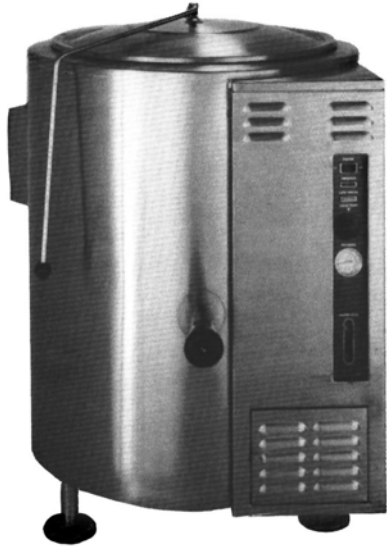
GAS SUPPLY

MODEL	SUPPLY PRESSURES (W.C.)		BTU/HR.	kW/HR.
GL-80, GL-100	Natural	Propane	150,000	44.0
	6"-14" (152-355mm)	11"-14" (279-355mm)		



8830R4

GAS STATIONARY STEAM KETTLE



SPECIFICATIONS:

Shall be a CROWN Model GL-40FE, gas fired self-contained steam jacketed kettle, AGA, CGA and NSF Certified, ASME code stamped and National Board registered. The kettle shall be constructed with an exterior of type 304 stainless steel, #4 sanitary finish and 6" (152 mm) stainless steel legs fitted with flanged adjustable feet. The burners shall be of stainless steel high efficiency atmospheric tubular design and easily serviceable. The interior kettle liner shall be a one piece all welded construction of type 304 stainless steel with # 4 sanitary finish, and shall be furnished with a 2" (50 mm) draw-off valve and a spring assist stainless steel cover as standard. The recessed control panel shall be located on the front side of the unit in full view of the operator and easy to use. Standard controls shall include electronic ignition, direct immersion thermostat, water sight glass, cooking pilot light, vacuum/pressure gauge and low water indicator light. Safety features shall include a low water cut off, pressure relief valve, pressure control and 100% safety gas shut-off valve. The kettle shall operate in a temperature range of 165°F to 275°F (74°C to 135°C) at a maximum pressure of 50 psi (345 kPa).

Model	Capacity	
GL-40FE	40 Gallon	152 Litre

STANDARD FEATURES:

- ✓ Low water level cut-off and indicator.
- ✓ Pressure gauge.
- ✓ Temperature control.
- ✓ Safety relief valve.
- ✓ Maximum 50 PSI (345 kPa) pressure operation.
- ✓ Integrally mounted controls.
- ✓ 2" (50 mm) draw-off valve
- ✓ Spring assist stainless steel cover
- ✓ Electronic ignition
- ✓ Water sight glass
- ✓ 100% safety gas shut-off control.

OPERATION SHALL BE BY:

- Natural Gas
- L.P. Gas

for operation on 115 VAC, 1 phase, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 phase, 50/60 Hz
- 316 stainless steel liner for high acid content products (316L-60)
- 3" (76 mm) draw-off valve (TVS-3).
- 2" (50 mm) dairy valve (DDO-2S).
- 3" (76 mm) dairy valve (DDO-3S).
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Casters (GKCK-1).
- Correctional package.
- Draw-off valve hose kit (DVHK-2).

ACCESSORIES:

- Tri-basket assembly (TBA-).
- Contoured measuring strip (CMS-).
- Strainer hook (SH).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Single pantry faucet with swing spout (SF-12).
- Double pantry faucet with swing spout (DF-12).
- Single pantry faucet kettle filler (SF-KF).
- Double pantry faucet kettle filler (DF-KF).
- Draw-off valve drain cup with hose (DVDC-2).



CROWN DETAILS AND DIMENSIONS

UTILITY INFORMATION:

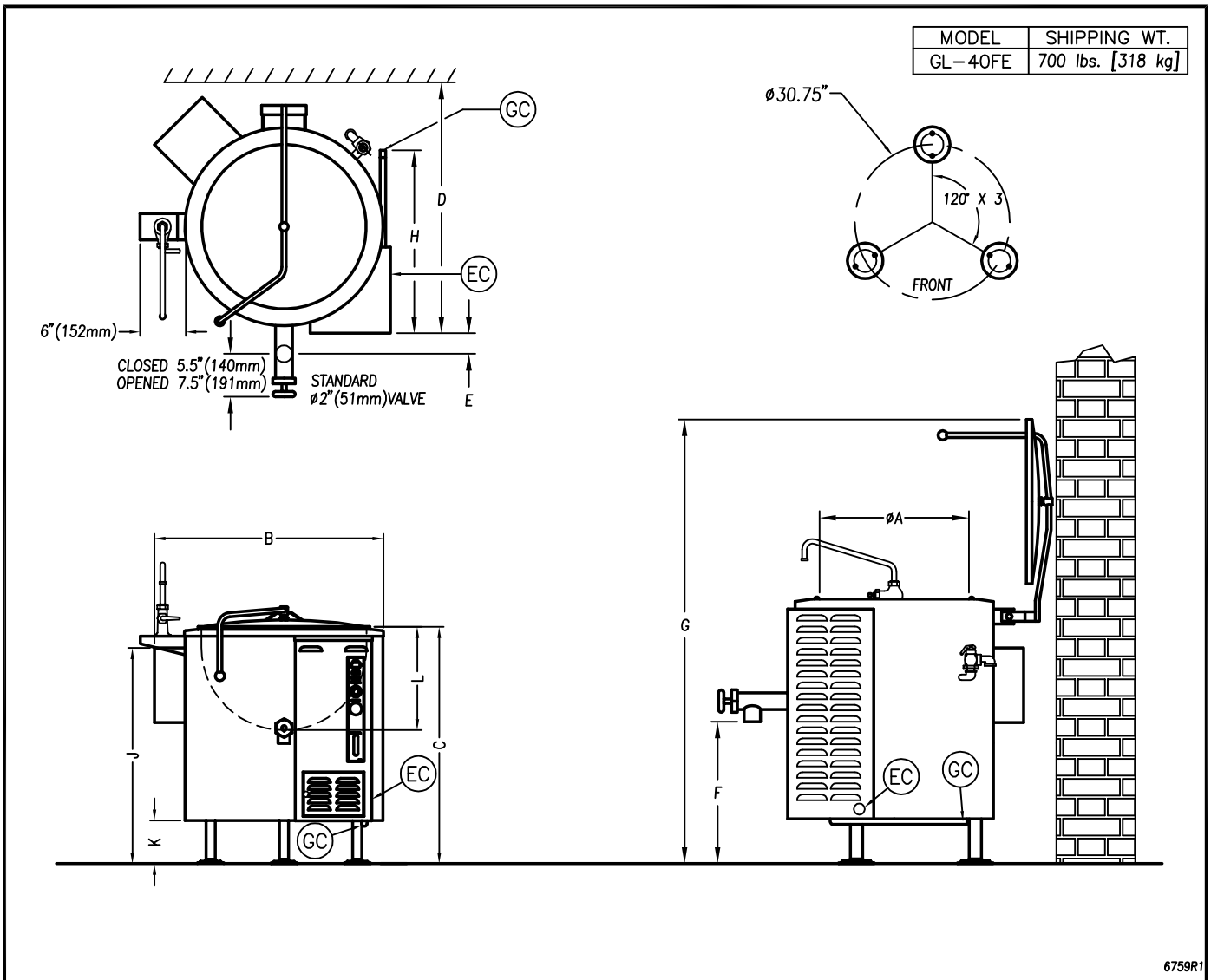
GAS - GL-40FE - Total 130,000 BTU. One 1" male connection (for location, see drawing below.) Natural Propane
 Required operating pressure: Natural Gas 4" W.C.; Propane Gas 10" W.C.

ELECTRIC:

- STANDARD: 115/60/1 - furnished with 6 ft. cord w/3-prong plug. Total maximum amps 2.0.
- OPTIONAL: 208-240/60/1
 supply must be wired to unit - see drawing below. Total maximum amps 1.0.
- OPTIONAL: 220/50/1
 supply must be wired to unit - see drawing below. Total maximum amps 1.0.

DIMENSIONS

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J	K	L
GL-40FE	40 gallons	inches	30	40	43.5	42	2.5	21.5	79	35	39	8.0	18.75
	152 liters	mm	762	1016	1105	1016	63	546	2007	889	991	203	476



6759R1

GAS TILTING KETTLE



Shown with optional spring assist cover and faucet.

SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired, self-contained, fully insulated, steam jacketed kettle, ASME Code stamped, National Board Registered, AGA, CGA and NSF certified for operation up to 50 PSI. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The jacket enclosure shall contain factory sealed distilled water. The kettle interior on models 20 through 40 shall be stainless steel, type 316 for high acid content cooking. The kettle interior on 60 gallon models shall be type 304 stainless steel. Kettle exterior is fully insulated. The bottom of the kettle shall be of hemispherical design for superior heat circulation. The recessed control panel is located on the front right side of the unit, in full view of the operator and easy to use. Standard controls include direct immersion thermostat for temperature control from 165°F to 275°F (74°C to 135°C), water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Safety features include low water shut off with indicator light, pressure switch, pressure relief valve and 100% safety gas shutoff valve.

The kettle shall pivot on trunnions connected to the tilt mechanism and control consoles. The tilt mechanism shall allow the kettle to tilt past 90° forward for complete emptying. The console shall be drip proof, stainless steel clad and shall be supported on all welded 1-5/8" (41 mm) stainless steel legs fitted with flange adjustable feet for securing to the floor.

Model	Capacities	
GLT-20	20 Gallon	76 Litre
GLT-30	30 Gallon	114 Litre
GLT-40	40 Gallon	152 Litre
GLT-60	60 Gallon	227 Litre

OPERATION SHALL BE BY:

Gas fired high efficiency power burner system for operation on 115 VAC, 1 phase, 50/60 Hz.

- Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:

- Type 316 stainless steel liner for high acid content products (GLT-60 only).
- 208-240 VAC operation (specify voltage)
- Spring assist stainless steel cover (CH-).
- 2" (50 mm) draw-off valve (TVT-2).
- 3" (76 mm) draw-off valve (TVT-3).
- 2" (50 mm) dairy draw-off valve (DDO-2T).
- 3" (76 mm) dairy draw-off valve (DDO-3T).
- Etched gallon markings (GM-).
- Etched litre markings (LM-).
- Single pantry faucet with swing spout (SF-18).
- Double pantry faucet with swing spout (DF-18).
- Castors.
- Correctional package.

ACCESSORIES:

- Tri-basket assembly (TBA-)
- Graduated measuring strip (CMS-).
- Perforated strainer for draw-off valve (TPS-).
- Solid disc for draw-off valve (TSS-).
- Strainer hook (SH-).
- Pour strainer (TKS-).
- Pan carrier.
- Draw-off valve hose kit (DVHK-2).



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

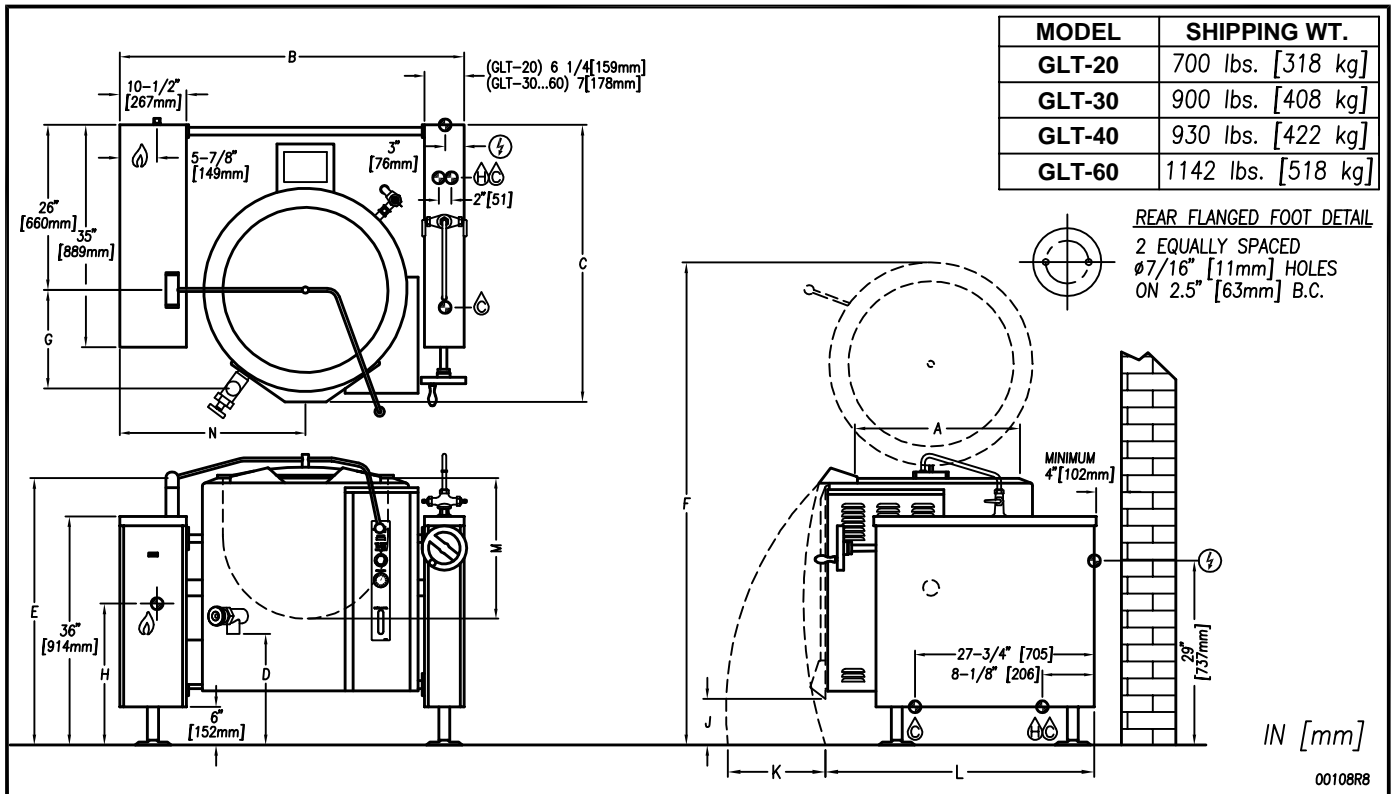
- Ⓐ - Supply gas through 3/4" pipe . A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓒ - Unless other wise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Unit furnished with 6' cord and 3 prong plug. Total max. amps 4.0.
- Ⓓ - COLD WATER: 3/8"(10mm) tubing to faucet (OPTIONAL)
- Ⓔ - HOT WATER: 3/8"(10mm) tubing to faucet (OPTIONAL)

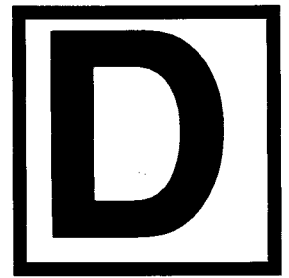
MODEL	GAS SUPPLY		MIN. CLEARANCE*	
	BTU/HR.	kw/HR.		
GLT-20	80,000	23.4	Natural 6"-14" (152-356mm)	
GLT-30/40	100,000	29.3		
GLT-60	120,000	35.2		
			Propane 11"-14" (279-356mm)	
			SIDES	0
			BACK	4 [102]

DIMENSIONS

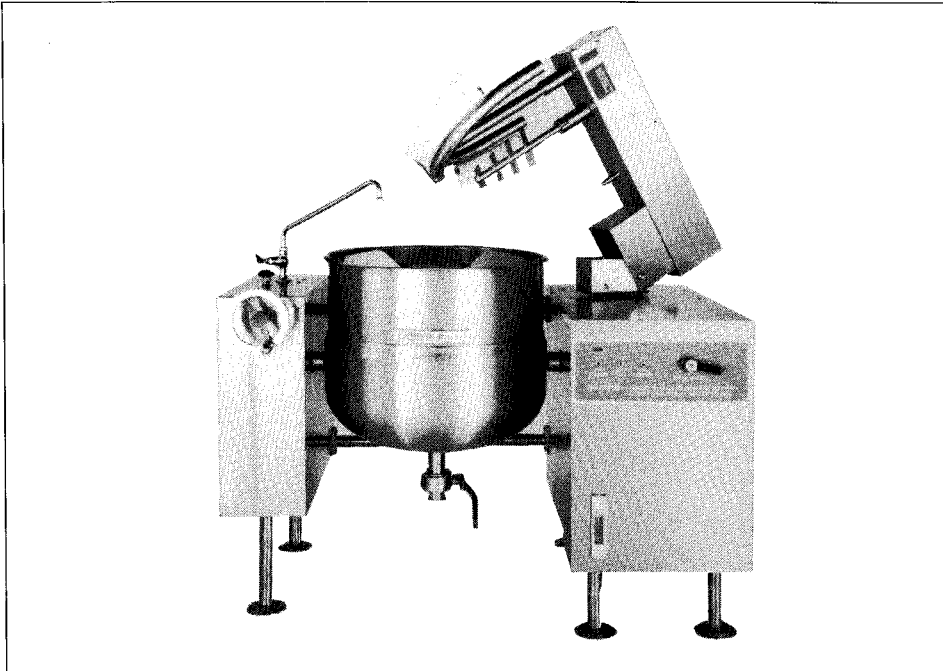
MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N
GLT-20	20 gallons	inches	20	48.13	40.63	19	40.13	76.5	16.5	24	11	22	40.5	18.38	25.5
	76 litres	mm	508	1222	1032	483	1019	1943	419	610	279	559	1029	467	648
GLT-30	30 gallons	inches	26	55.25	43.63	16.5	39	73.75	15.5	22.25	7.5	21	38.13	17.88	28.5
	114 litres	mm	660	1403	1108	419	991	1873	394	565	191	538	968	454	724
GLT-40	40 gallons	inches	26	55.25	43.63	16.5	43.25	76	15.5	22.25	7.5	23	42.5	22.13	28.5
	152 litres	mm	660	1403	1108	419	1099	1930	394	565	191	584	1080	562	724
GLT-60	60 gallons	inches	30	59	45.63	17.88	43.88	82	19.5	22.25	5.5	23	45.5	24.75	30.5
	227 litres	mm	762	1499	1159	454	1115	2083	495	565	140	584	1156	629	775

* Use on non-combustible floors only.





DIRECT STEAM LEG- MOUNTED TILTING MIXER KETTLE



Model	Capacity	
DLTM-40	40 Gallon	152 Litre
DLTM-60	60 Gallon	227 Litre
DLTM-80	80 Gallon	303 Litre
DLTM-100	100 Gallon	380 Litre

SPECIFICATIONS:

Shall be a CROWN Model DLTM _____ direct steam tilting kettle operating at a maximum of 35 psi. Construction shall be welded stainless steel type 304 satin finish. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispheric design for maximum heat transfer. The tubular legs shall be constructed of stainless steel pipe fitted with four hole adjustable flanged feet for securing to the floor. A sealed stainless steel tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

MIXER FEATURES:

The mixer is a variable speed unit powered by a 5 hp electric motor driving a hydraulic pump. Two agitators shall be included, a primary stainless steel scraper/agitator, and a secondary high speed mixer. Both agitators shall be removable for cleaning and no tools will be required for removal.

The console front to have the main power switch, mixer lift switch and variable speed control.

The bridge is constructed of 10 gauge stainless steel and contains two heavy duty hydraulic motors to drive the agitators. The bridge shall be power tilt, and swing 140° out of the way for kettle tilting or cleaning.

OPERATION SHALL BE BY:

Direct Steam. Hydraulic power supply are standard, either 208 Volt, 3 Phase, 60 Hz or 240 Volt, 3 Phase, 60 Hz.

OPTIONS AT EXTRA COST:

- Swing faucet on left console
- 3" manual butterfly valve
- 2" manual butterfly valve
- 316 stainless steel liner for high acid content products
- 480 Volt, 3 Phase, 60 Hz (for motor)
- Quick chill system
- Steam control assembly, STA
- High pressure operation, HP-50



CROWN DETAILS AND DIMENSIONS

SPECIFICATIONS

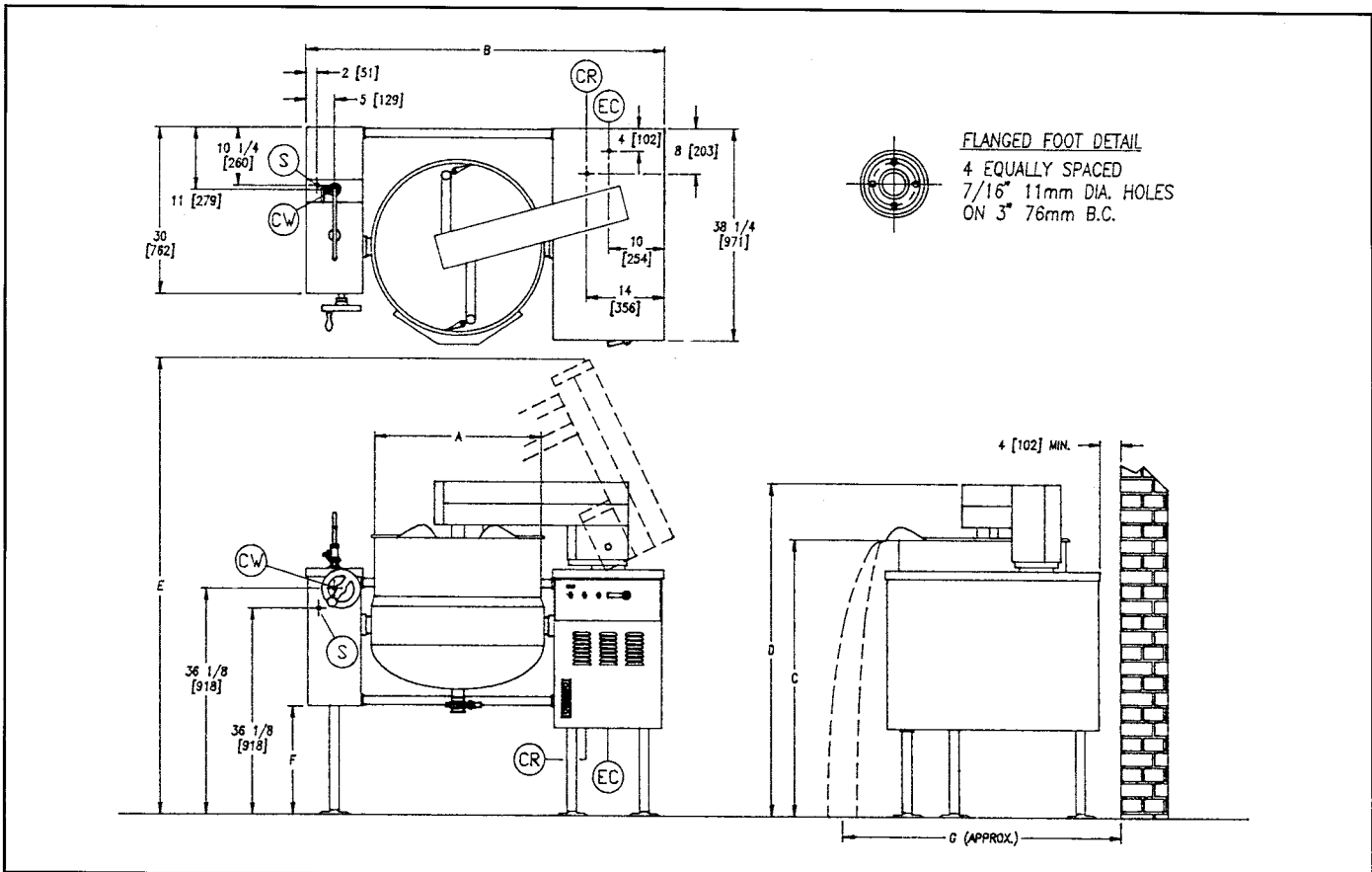
MODEL	ELECTRICAL		
ALL MODELS	208V AMPS/PHASE	240V AMPS/PHASE	480V AMPS/PHASE
	14.0	14.0	7.0

SERVICE CONNECTIONS

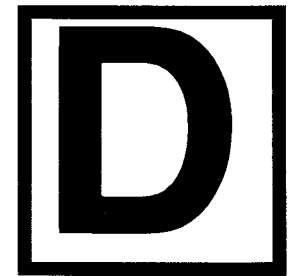
- S – Steam supply 3/4" IPS (19mm)
- EC – To be as specified on data plate.
- CW – Cold Water – 3/8" (10mm) nominal tubing to kettle fill faucet (OPTIONAL)
- CR – Condensate return 1/2" IPS (13mm)

DIMENSIONS

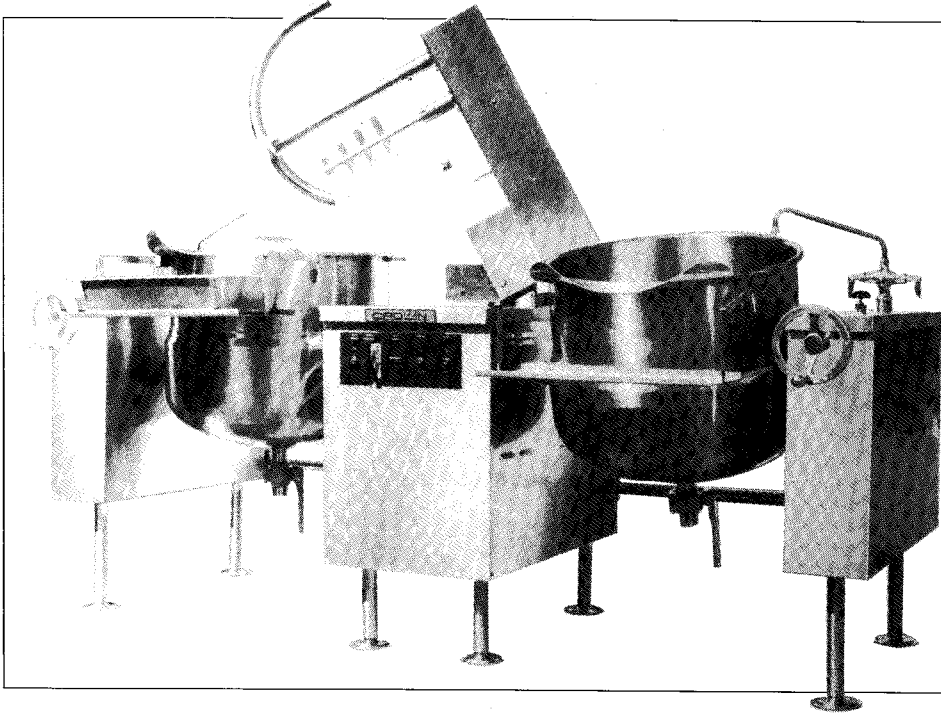
MODEL	CAPACITY		A	B	C	D	E	F	G
DLTM-40	40 gallons	inches	26	62	45.5	55	75.625	15.125	56
	152 litres	mm	660	1575	1156	1397	1921	384	1422
DLTM-60	60 gallons	inches	29.5	65	49	58.5	80	19.5	58
	227 litres	mm	749	1651	1245	1486	2032	495	1473
DLTM-80	80 gallons	inches	33	67.75	49	58.5	80	19.5	60
	303 litres	mm	838	1721	1245	1486	2032	495	1524
DLTM-100	100 gallons	inches	35.5	70	49	58.5	85	19.5	63
	379 litres	mm	121	1778	1245	1486	2159	495	1600



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



DIRECT STEAM LEG- MOUNTED TWIN TILTING MIXER KETTLES



Model	Capacity
DLTM-40-2	2 x 40 Gallon 152 Litre
DLTM-60-2	2 x 60 Gallon 227 Litre
DLTM-80-2	2 x 80 Gallon 303 Litre
DLTM-100-2	2 x 100 Gallon 380 Litre

SPECIFICATIONS:

Shall be a CROWN Model DLTM _____-2 direct direct steam, twin tilting kettle operating at a maximum of 35 psi. Construction shall be welded stainless steel type 304 satin finish. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispheric design for maximum heat transfer. The tubular legs shall be constructed of stainless steel pipe fitted with four hole adjustable flanged feet for securing to the floor. A sealed stainless steel tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

MIXER FEATURES:

The mixer is a variable speed unit powered by a 5 hp electric motor driving a hydraulic pump. Two agitators shall be included, a primary stainless steel scraper/agitator, and a secondary high speed mixer. Both agitators shall be removable for cleaning and no tools will be required for removal

The console front to have the main power switch, mixer lift switch and variable speed control.

The bridge is constructed of 10 gauge stainless steel and contains two heavy duty hydraulic motors to drive the agitators. The bridge shall be power tilt, and swing 140° out of the way for kettle tilting or cleaning.

OPERATION SHALL BE BY:

Direct Steam. Standard hydraulic power supplies are either 208 Volt, 3 Phase, 60 Hz or 240 Volt, 3 Phase, 60 Hz.

OPTIONS AT EXTRA COST:

- Swing faucet on left or right console
- 3" manual butterfly valve
- 2" manual butterfly valve
- 316 stainless steel liner for high acid content products
- 480 Volt, 3 Phase, 60 Hz (for motor)
- Ball float trap
- Quick chill system
- Steam control assembly, STA
- High pressure operation, HP-50



CROWN DETAILS AND DIMENSIONS

SPECIFICATIONS

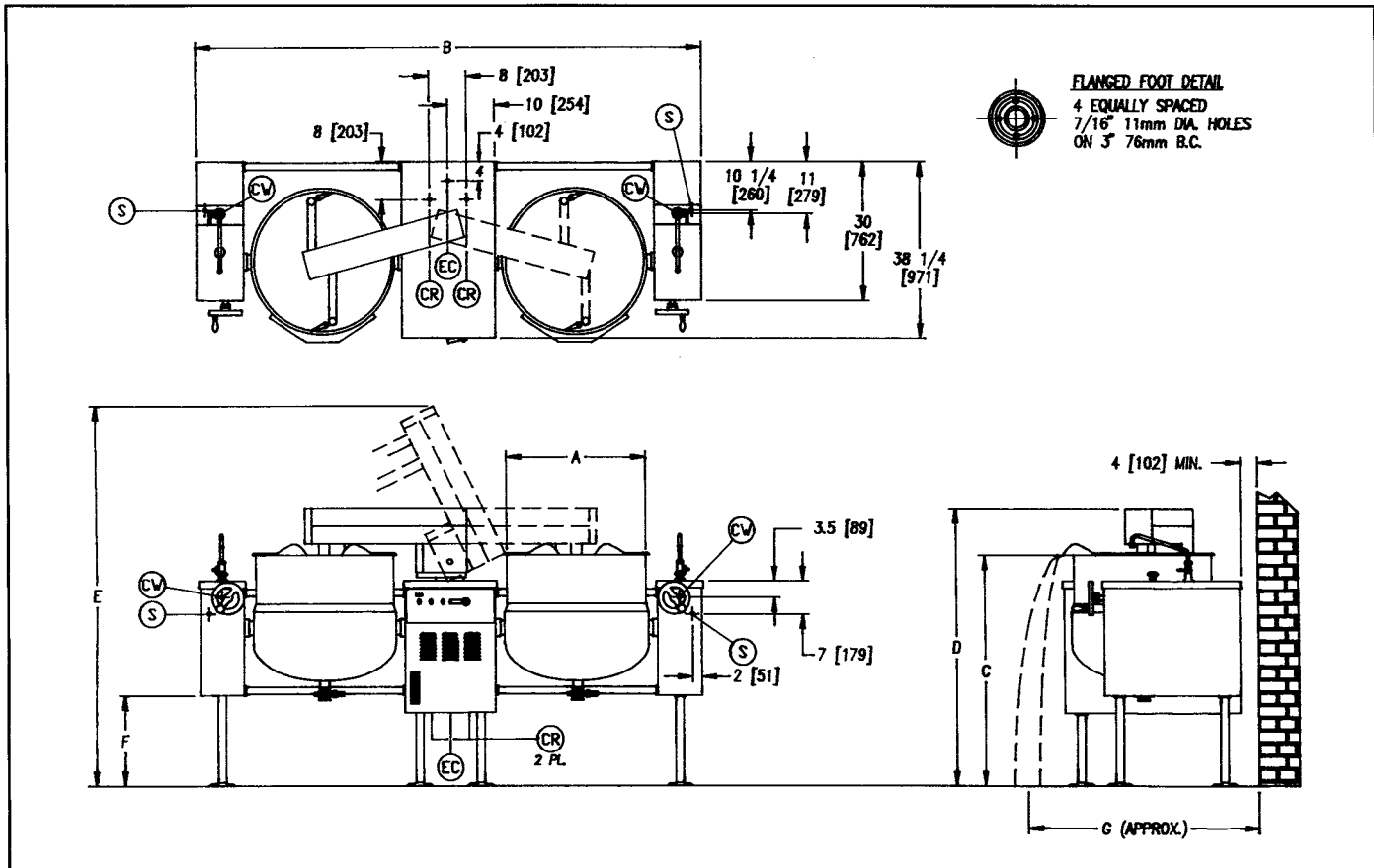
MODEL	ELECTRICAL		
	208V AMPS/PHASE	240V AMPS/PHASE	480V AMPS/PHASE
ALL MODELS	14.0	14.0	7.0

SERVICE CONNECTIONS

- S – Steam supply 3/4" IPS (19mm)
- EC – Electrical Connection to be as specified on data plate.
- CW – Cold Water – 3/8" (10mm) nominal tubing to kettle fill faucet (OPTIONAL)
- CR – Condensate return 1/2" IPS (13mm)

DIMENSIONS

MODEL	CAPACITY		A	B	C	D	E	F	G
DLTM-40-2	40 gallons	inches	26	102	45.5	55	75.625	15.125	56
	152 litres	mm	660	2591	1156	1397	1921	384	1422
DLTM-60-2	60 gallons	inches	29.5	108	49	58.5	80	19.5	58
	227 litres	mm	749	2743	1245	1486	2032	495	1473
DLTM-80-2	80 gallons	inches	33	116	49	58.5	80	19.5	60
	303 litres	mm	838	2996	1245	1486	2032	495	1524
DLTM-100-2	100 gallons	inches	35.5	121	49	58.5	85	19.5	63
	379 litres	mm	121	3073	1245	1486	2159	495	1600



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

ELECTRIC LEG-MOUNTED TILTING MIXER KETTLE

E



SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, electric kettle. Construction shall be welded stainless steel type 304 satin finish. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispheric design for maximum heat transfer. The tubular legs shall be constructed of stainless steel pipe fitted with four hole adjustable flanged feet for securing to the floor. A sealed stainless steel tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

MIXER FEATURES:

The mixer is a variable speed unit powered by a 5 hp electric motor driving a hydraulic pump. Two agitators shall be included, a primary stainless steel scraper/agitator, and a secondary high speed mixer. Both agitators shall be removable for cleaning and no tools will be required for removal.

The console front to have the main power switch, mixer lift switch and variable speed control.

The bridge is constructed of 10 gauge stainless steel and contains two heavy duty hydraulic motors to drive the agitators. The bridge shall be power tilt, and swing 140° out of the way for kettle tilting or cleaning.

Kettle controls shall include a power switch, indicator light, vacuum/pressure gauge, pressure relief valve and low water shut off. Thermostat range to be 140°F to 285°F (60°C to 140°C), a maximum pressure of 50 psi (345 kPa). Electric elements to be removable.

Model	Capacity
ELTM-40	40 Gallon 152 Litre
ELTM-60	60 Gallon 227 Litre
ELTM-80	80 Gallon 303 Litre
ELTM-100	100 Gallon 380 Litre

OPERATION SHALL BE BY:



Electrically, self-generating closed steam system equipped for operation on:

- 208 Volts, 3 Phase, 60 Hz
- 240 Volts, 3 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- Swing faucet on left console
- 3" manual butterfly valve
- 2" manual butterfly valve
- 316 stainless steel liner for high acid content products
- 33 KW elements
- 380 or 415 VAC, 50 Hz, 3 Phase
- 440, 460 or 480 VAC, 60 Hz, 3 Phase
- 575 or 600 VAC, 60 Hz, 3 Phase (not UL)

SERVICE CONNECTIONS

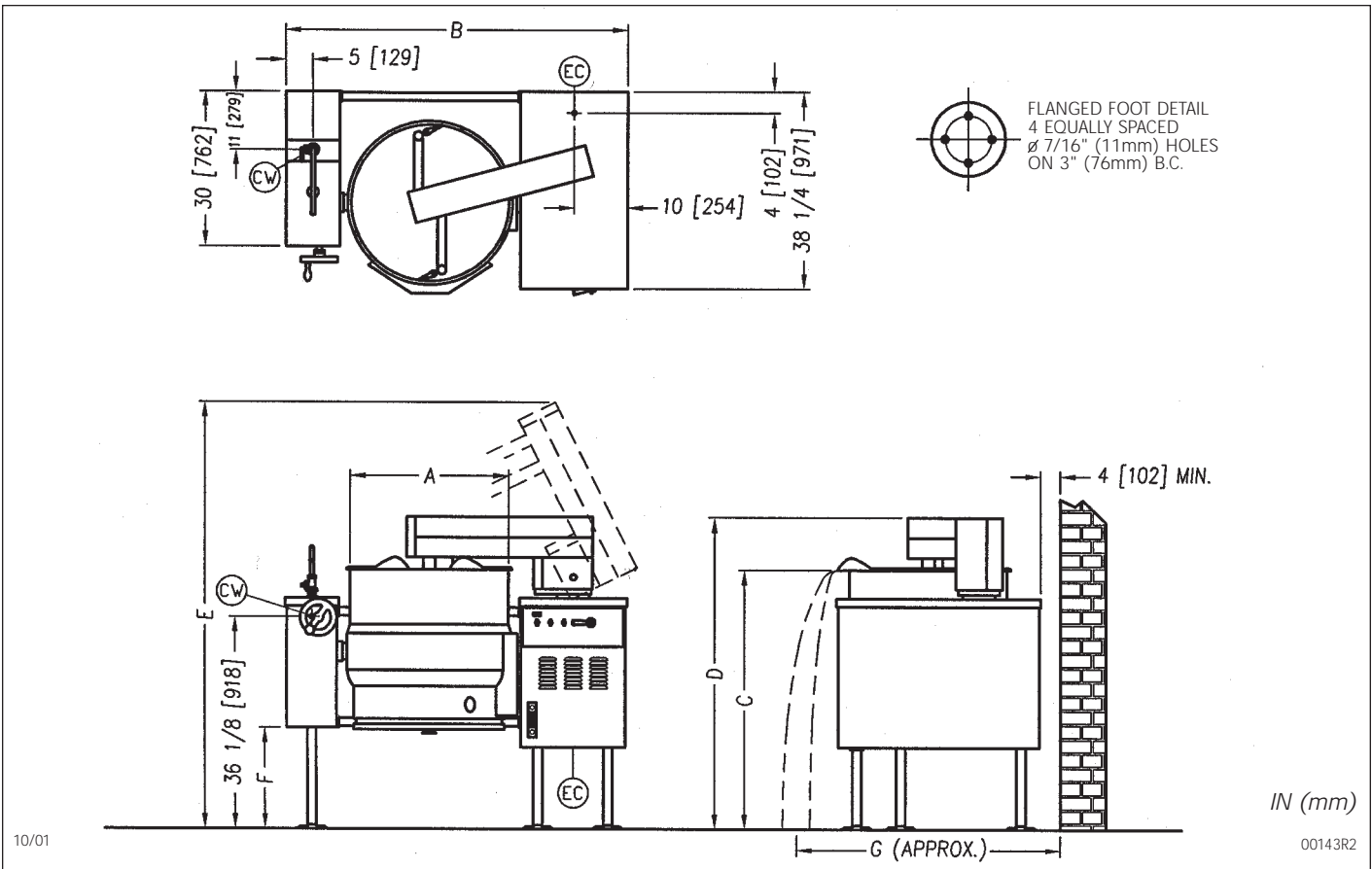
-  – COLD WATER: 3/8" (10 mm) nominal tubing to kettle fill faucet (Optional)
-  – Electrical connection to be as specified on data plate

ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE								
MODEL	STD.	OPT.	KW	PHASE	208V	220V	240V	380V	415V	480V	600V
ELTM-40	24	N/A	24	3	79.6	75.3	69	43.6	39.9	34.6	27.6
ELTM-60	24	33	33	3	104.6	98.9	90.7	57.2	52.4	44.2	36.3
ELTM-80	24	33									
ELTM-100	24	33									

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G
ELTM-40	40 U.S. gal. 152 litres	inches mm	26 660	62.25 1581	45.5 1156	55 1397	75.625 1921	15.125 384	56 1422
ELTM-60	60 U.S. gal. 227 litres	inches mm	29.5 749	66 1676	49 1245	58.5 1486	80 2032	19.5 495	58 1473
ELTM-80	80 U.S. gal. 303 litres	inches mm	33 838	69.25 1759	49 1245	58.5 1486	80 2032	19.5 495	60 1524
ELTM-100	100 U.S. gal. 379 litres	inches mm	35.5 902	71.5 1816	49 1245	58.5 1486	85 2159	19.5 495	63 1600



ELECTRIC LEG-MOUNTED TWIN TILTING MIXER KETTLES

E



Not exactly as shown

SPECIFICATIONS:

Shall be a CROWN Model _____, self-generating, twin electric kettle. Construction shall be welded stainless steel type 304 satin finish. A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettle. The bottom of the kettle shall be of hemispheric design for maximum heat transfer. The tubular legs shall be constructed of stainless steel pipe fitted with four hole adjustable flanged feet for securing to the floor. A sealed stainless steel tilt mechanism shall permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism shall be self locking for positive stop action.

Kettle controls shall include a power switch, thermostat, power "on" light (pilot light) vacuum/pressure gauge, pressure relief valve and low water shut off. Thermostat range to be 140°F to 285°F (60°C to 140°C), a maximum pressure of 50 psi (345 kPa). Electric elements to be removable.

MIXER FEATURES:

The mixer is a variable speed unit powered by a 5 hp electric motor driving a hydraulic pump. Two agitators shall be included, a primary stainless steel scraper/agitator, and a secondary high speed mixer. Both agitators shall be removable for cleaning and no tools will be required for removal.

The console front to have the main power switch, mixer lift switch and variable speed control.

The bridge is constructed of 10 gauge stainless steel and contains two heavy duty hydraulic motors to drive the agitators. The bridge shall be power tilt, and swing 140° out of the way for kettle tilting or cleaning.

Model	Capacity
ELTM-40-2	2 x 40 Gallon 152 Litre
ELTM-60-2	2 x 60 Gallon 227 Litre
ELTM-80-2	2 x 80 Gallon 303 Litre
ELTM-100-2	2 x 100 Gallon 380 Litre

OPERATION SHALL BE BY:

Electrically, self-generating closed steam system equipped for operation on:



- 208 Volts, 3 Phase, 60 Hz
- 240 Volts, 3 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- Swing faucet on left or right console
- 3" manual butterfly valve
- 2" manual butterfly valve
- 316 stainless steel liner for high acid content products
- 33 KW elements
- 380 or 415 VAC, 50 Hz, 3 Phase
- 440, 460 or 480 VAC, 60 Hz, 3 Phase
- 575 or 600 VAC, 60 Hz, 3 Phase (not UL)



SERVICE CONNECTIONS

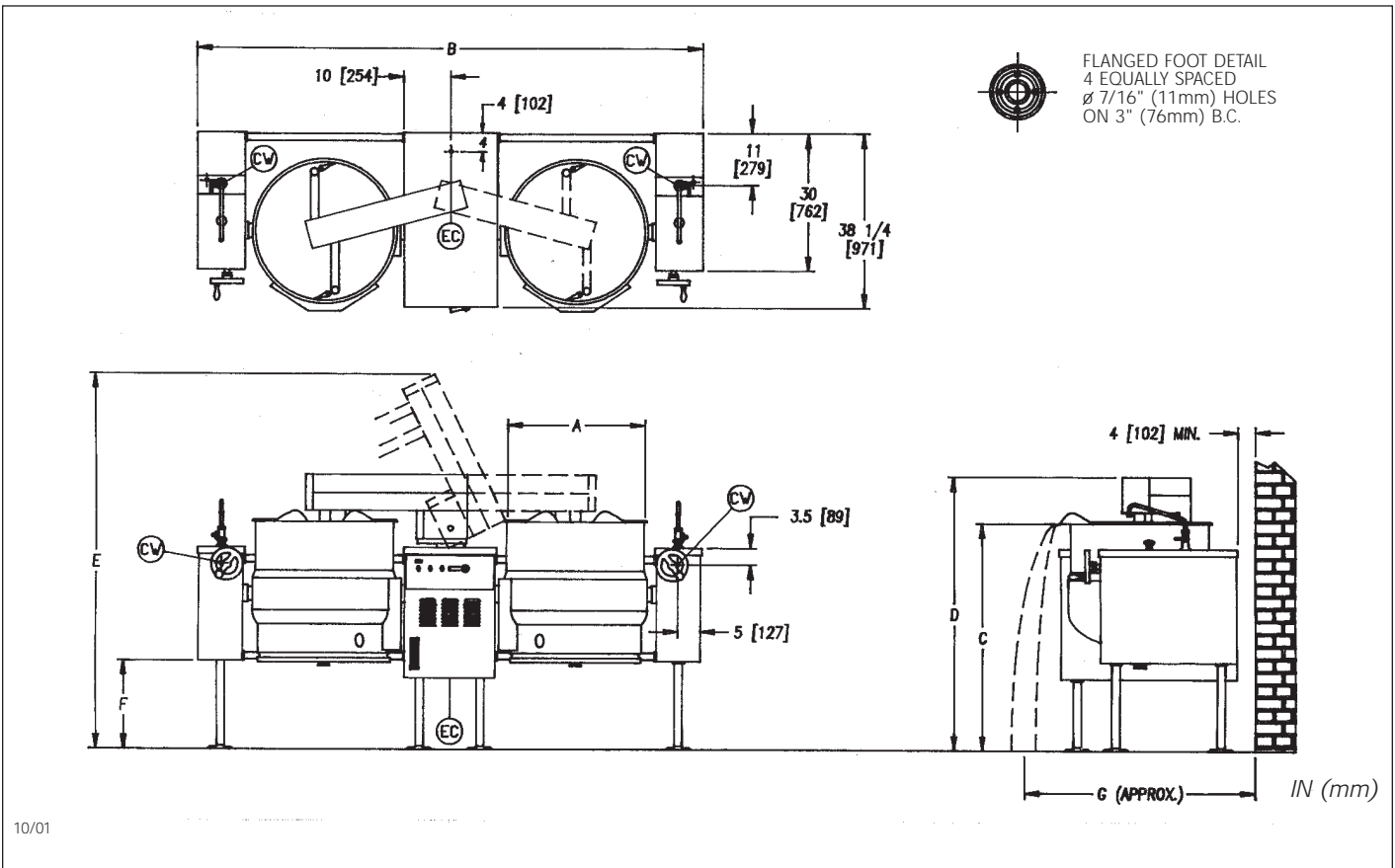
-  – COLD WATER: 3/8" (10 mm) nominal tubing to kettle fill faucet (Optional)
-  – Electrical connection to be as specified on data plate

ELECTRICAL CHARACTERISTICS

MODEL	208V		240V		480V	
	KW	AMP	KW	AMP	KW	AMP
ELTM-40-60-2 & ELTM-80-100-2	24	147.2	24	129.6	24	64.8
	33	197.4	33	172.8	33	86.4

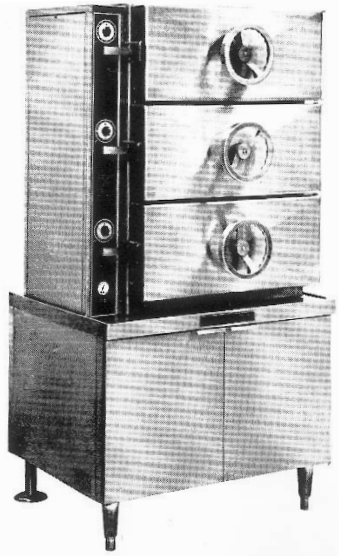
DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G
ELTM-40-2	40 U.S. gal. 152 litres	inches mm	26 660	102 2591	45.5 1156	55 1397	75.625 1921	15.125 384	56 1422
ELTM-60-2	60 U.S. gal. 227 litres	inches mm	29.5 749	108 2743	49 1245	58.5 1486	80 2032	19.5 495	58 1473
ELTM-80-2	80 U.S. gal. 303 litres	inches mm	33 838	116 2946	49 1245	58.5 1486	80 2032	19.5 495	60 1524
ELTM-100-2	100 U.S. gal. 379 litres	inches mm	35.5 902	121 3073	49 1245	58.5 1486	85 2159	19.5 495	63 1600



DIRECT STEAM CABINET BASE COMPARTMENT COOKER

D



SPECIFICATIONS:

Shall be a CROWN Model _____, pressure compartment cooker operating on direct steam. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8" (260 x 670mm), shall latch upon closing, and shall open 15° upon latch release. Compartment operation shall be at a maximum pressure of 6 psi (41kPa).

The control housing shall be constructed of stainless steel with a full-access removable panel. The timing of each compartment shall be independently controlled by:

- Automatic timer controls 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 sound a continuous signal until turned off manually.

Each cooking compartment shall have either removable shelf supports with one slide-out shelf (second shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 *gastronorm*) pans, 2-1/2" or 4" (64mm or 100mm) deep.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, all stainless steel #4 finish type 304 exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet on the front and flanged on the rear.

Model	Compartments	Capacity
DC-2	2	8-16 Pans
DC-3	3	12-24 Pans

OPERATION SHALL BE BY:

Direct non-toxic steam incoming at a minimum of 15 psi (103 kPa) with a flow of 150 psi (68kg) per hour. A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa) and a control system is provided to cool the condensate drain.

The control shall be equipped for operate on 115 VAC, 1 Phase 60 Hz.




OPTIONAL ITEMS AT EXTRA COST:

- Stainless steel rear panel
- Front flange feet
- 220 VAC, 1 Phase, 60 Hz
- 240 VAC, 1 Phase, 60 Hz

ACCESSORIES:

- Extra shelf
- 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
- Ball float trap
- Spray and rinse assembly

SERVICE CONNECTIONS

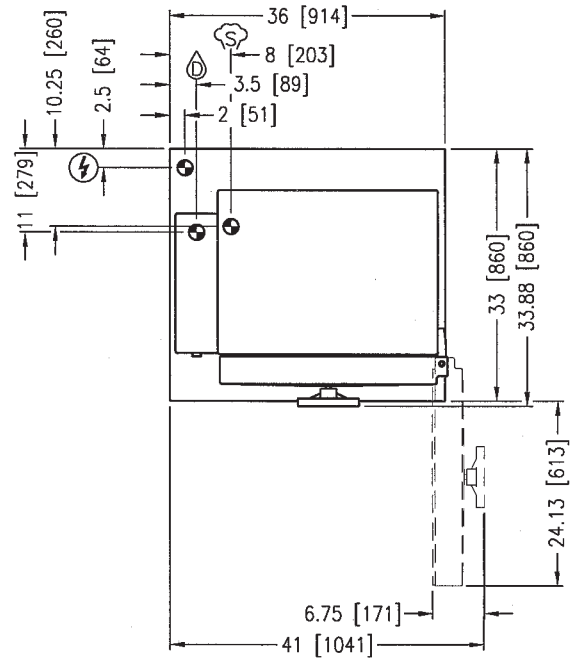
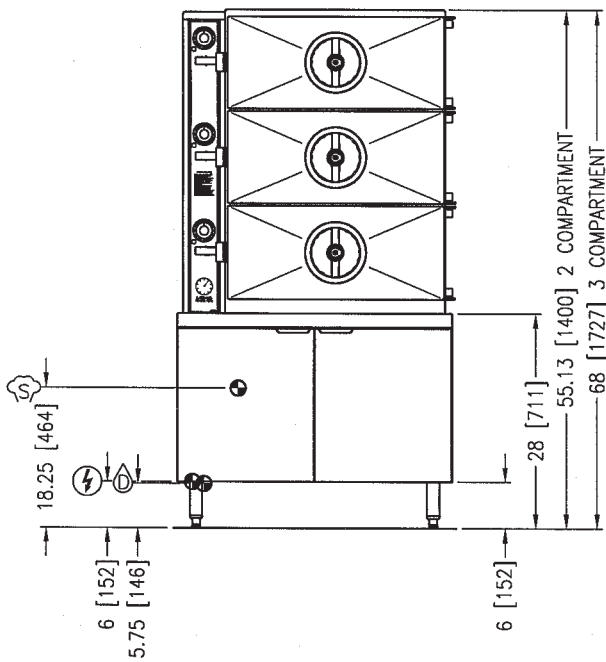
-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM SUPPLY: 3/4" IPS for incoming steam at 40-50 PSI (276-345 kPa).*

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

DC-2, DC-3



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø 7/16" (11mm) HOLES
ON 2.5" (63mm) B.C.



IN (mm)

DIRECT STEAM COMPARTMENT COOKER PEDESTAL LEG OR WALL MOUNT

D



SPECIFICATIONS:

Shall be a CROWN Model _____, 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.

Model	Compartments	Capacity
DC (P,L or W)-2	2	8-16 Pans
DC (P,L or W)-3	3	12-24 Pans

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 adjustable bullet feet on the front and flanged adjustable feet on the rear for securing to the floor.
- Wall brackets constructed of stainless steel.
(Consult factory for details.)

OPERATION SHALL BE BY:

Direct non-toxic steam, incoming at a minimum of 15 psi (103 kPa) with a flow of 150 psi (68 kg) per hour. A pressure reducing valve shall provide compartment pressure of 6 psi (41 kPa) and a control system is provided to cool the condensate drain.

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz




OPTIONAL ITEMS AT EXTRA COST:

- 220 or 240 VAC operation (specify voltage)
- Stainless steel frame
- Stainless steel rear panel
- Load compensate timer
- Front flanged feet
- Correctional package

ACCESSORIES:

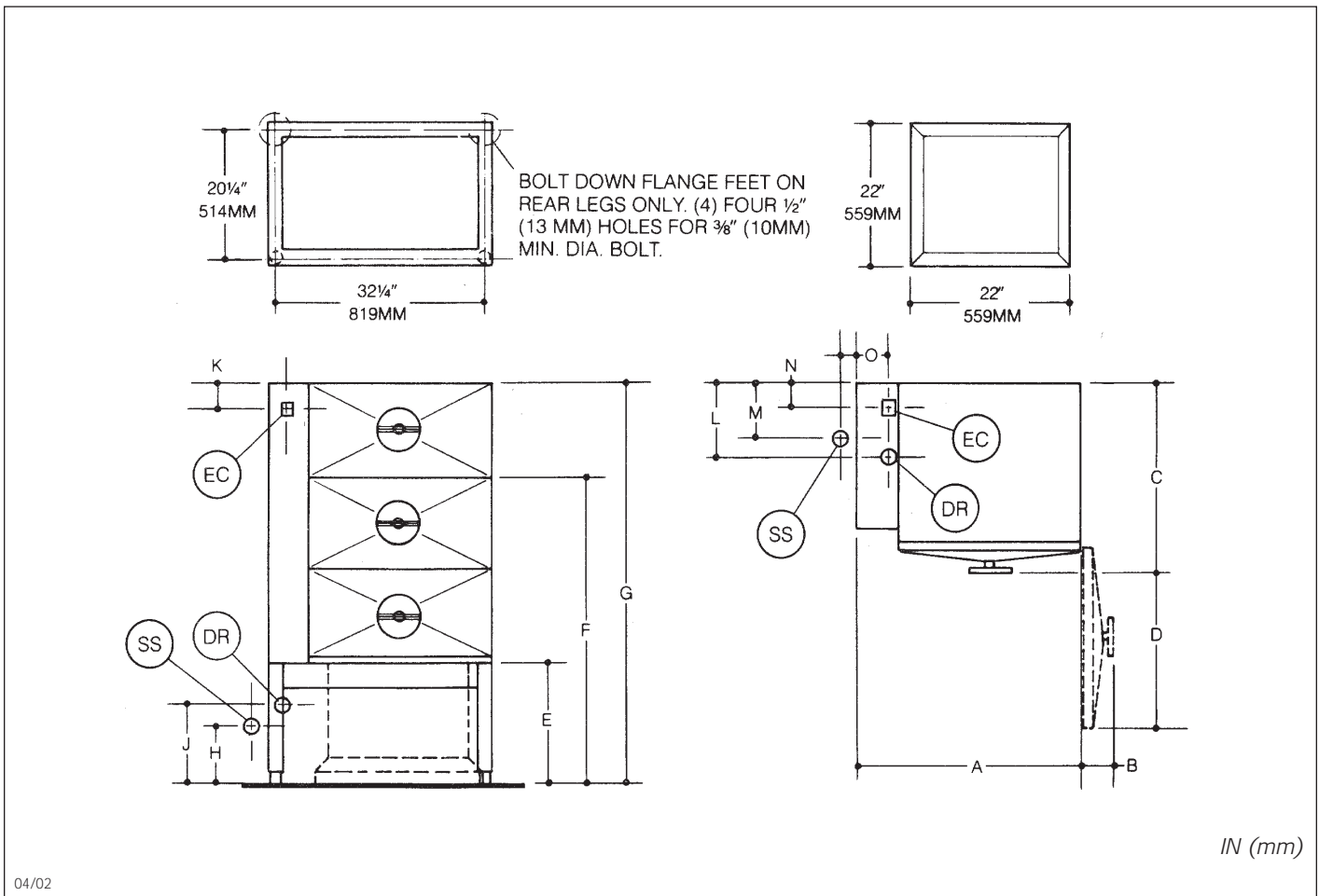
- Shelf support
- Ball float trap
- Spray and rinse assembly

SERVICE CONNECTIONS

-  – STEAM SUPPLY: 3/4" (19 mm) IPS at min. 40 to max. 50 PSI (2.8 to 3.5 kg/cm²).
-  – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	O
DC-(P-L)-2	inches	34.25	6	30	23.5	28	55		22	20	2	7	6	4	3
	mm	870	152	762	597	711	1397		559	510	51	175	152	102	76
DC-(P-L)-3	inches	34.25	6	30	23.5	28		68	12	10	2	7	6	4	3
	mm	870	152	762	597	711		1727	304	254	51	175	152	102	76



DIRECT STEAM CABINET BASE DO-ALL COMPARTMENT COOKER

D



SPECIFICATIONS:

Shall be a CROWN Model _____, pressure and pressure-less 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 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 signal. 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.

The top compartment shall be either a pressure-less free venting cooker or a pressure cooker operating at a maximum of 6 psi (41 kPa) as selected by the operator. Top compartment is supplied with a mode selector switch. Each cooking compartment shall be standard with universal pan supports.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, hinged doors and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on front and flanged feet on the rear. Exterior shall be stainless steel #4 finish with removable side panels for easy access to boiler.

Model	Compartments	Capacity
DDA-2	2	8-16 Pans
DDA-3	3	12-24 Pans

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) and control system is provided to cool the condensate drain.

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




OPTIONAL ITEMS AT EXTRA COST:

- 208-240 VAC operation (specify voltage)
- Both compartments pressure/pressure-less
- Load compensate timer
- Stainless steel frame
- Stainless steel rear panel
- Front flanged feet
- Correctional package

ACCESSORIES:

- Ball float trap
- Spray and rinse assembly
- Extra shelf

SERVICE CONNECTIONS

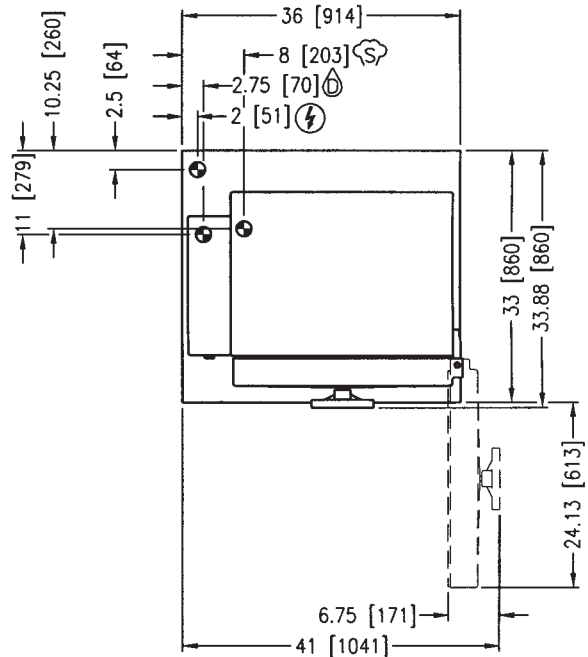
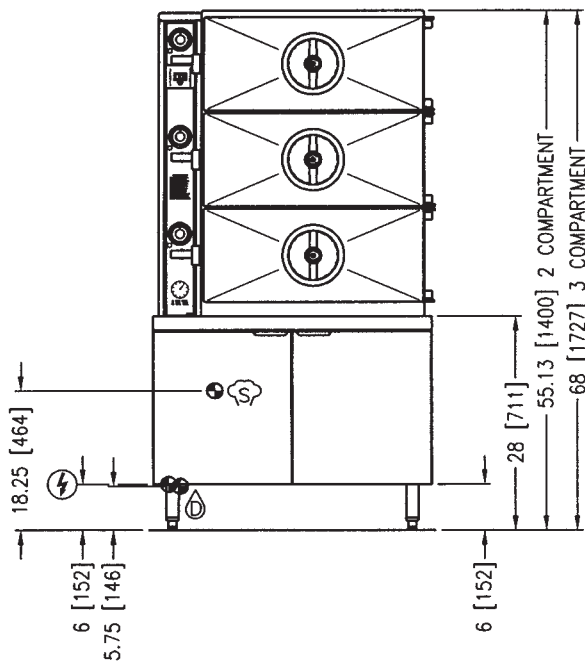
-  - ELECTRICAL CONNECTION: 1/2" (13 mm) conduit connection to controls.
2 Amps per compartment, 120-60-1 or 220-50-1.
-  - DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  - STEAM SUPPLY: 3/4" (19 mm) IPS for incoming steam at 5-50 PSI (35-345 kPa).

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

DDA-2, DDA-3



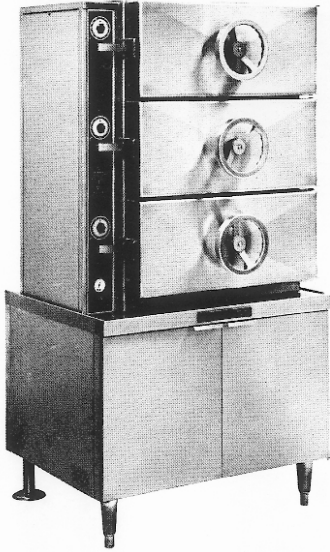
REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø 7/16" (11mm) HOLES
ON 2.5" (63mm) B.C.



IN (mm)

ELECTRIC CABINET BASE COMPARTMENT COOKER

E



SPECIFICATIONS:

Shall be a CROWN Model _____, pressure compartment cooker with electric steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall open 15° upon latch release. Compartment operation shall be at a maximum pressure of 6 psi (41kPa).

The control housing shall be constructed of stainless steel with a full-access removable panel. The timing of each compartment shall be independently controlled by:

- Automatic timer controls 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 sound a continuous signal until turned off manually.

Each cooking compartment shall have either removable shelf supports with one slide-out shelf (second shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 *gastronorm*) pans, 2-1/2" or 4" (64mm or 100mm) deep.
- Universal supports: Eight full size (1/1 *gastronorm*) pans, 2-1/2" (64mm or 100mm) deep, or four full size (1/1 *gastronorm*) pans, 4" (100mm) deep.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, electric boiler with controls which shall include the following as standard, automatic water level

control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, air vent, safety relief valve and cathodic descaler. Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain. The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with adjustable bullet feet on the front and flanged on the rear.

Model	Compartments	Capacity
EC-2	2	8-16 Pans
EC-3	3	12-24 Pans

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103kPa) and rated at 24 KW.

The boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz





OPTIONAL ITEMS AT EXTRA COST:

- 36 KW
- 42 KW
- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz
- 415/240 VAC, 3 Phase, 4 wire
- 380/220 VAC, 3 Phase, 4 wire
- California code
- CSD-1
- Stainless steel rear panel
- Automatic blow down
- Front flange feet
- Split water lines

ACCESSORIES:

- Extra shelf
- 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
- Steam take-off kit
- Delimiting kit
- Ball float trap
- Water in "Y" strainer
- Spray and rinse assembly

SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

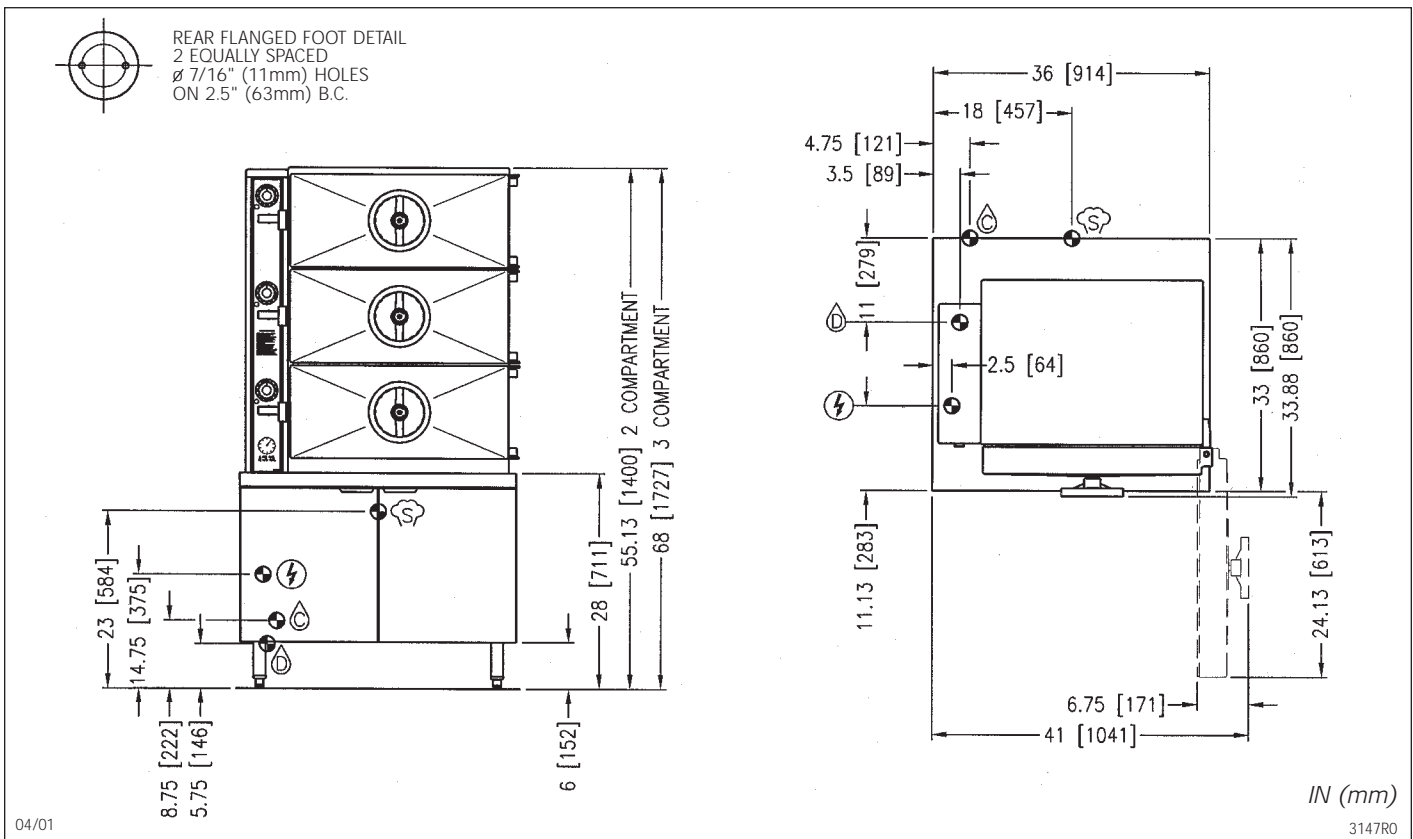
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

ELECTRICAL CHARACTERISTICS

MODEL	PH	208V		220V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
EC-2	3	24	66.6	24	62.9	24	57.7	24	36.5	24	33.4	24	28.9
OR	3	36	99.9	36	94.5	36	86.6	36	54.7	36	50.1	36	43.3
EC-3	3	42	116.6	42	110.2	42	101	42	63.8	42	58.4	42	50.5



ELECTRIC CABINET BASE DO-ALL COMPARTMENT COOKER

E



SPECIFICATIONS:

Shall be a CROWN Model _____, pressure and pressureless compartment cooker with electric steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall open 15° upon latch release.

The lower compartment shall be a pressure cooker only and shall operate at a maximum pressure of 6 psi (41kPa). The upper compartment shall be either a pressureless free-venting cooker or a pressure cooker operating at a maximum of 6 psi (41kPa), as selected by the operator.

The control housing shall be constructed of stainless steel with a full-access removable panel. Each compartment shall have independent automatic timer controls with visual and audible signals. In the lower compartment and the pressure mode of the upper compartment, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment and sound a continuous signal until turned off manually. In the pressureless mode of the upper compartment, the controls shall also include a mode selector switch and a steam flow cut-off when the door is opened.

Top cooking compartment shall have support for three slide-out shelves (one shelf standard).

Bottom cooking compartment shall have either removable shelf supports with one slide-out shelf (second shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 gastronorm) pans, 2-1/2" or 4" (64mm or 100mm) deep.
- Universal supports: Eight full size (1/1 gastronorm) pans, 2-1/2" (64mm) deep, or four full size (1/1 gastronorm) pans, 4" (100 mm) deep.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, electric boiler with controls which shall include the following as standard, automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, air vent, safety relief valve and cathodic descaler. Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain. The cabinet shall be all stainless steel #4 finish type 304, hinged doors and 6" (152mm) stainless steel legs fitted with adjustable bullet feet on the front and flanged on the rear.

Model	Compartments	Capacity
EDA-2	2	8-16 Pans
EDA-3	3	12-24 Pans

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103 kPa) and rated at 42 KW with automatic boiler blow down.

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:





- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz
- 415/240 VAC, 3 Phase, 4 wire
- 380/220 VAC, 3 Phase, 4 wire
- California code
- CSD-1
- Stainless steel rear panel
- Automatic blow down
- Front flange feet
- Split water lines

ACCESSORIES:

- Extra shelf
- 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
- Steam take-off kit
- Delimiting kit
- Ball float trap
- Water in "Y" strainer
- Spray and rinse assembly



SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

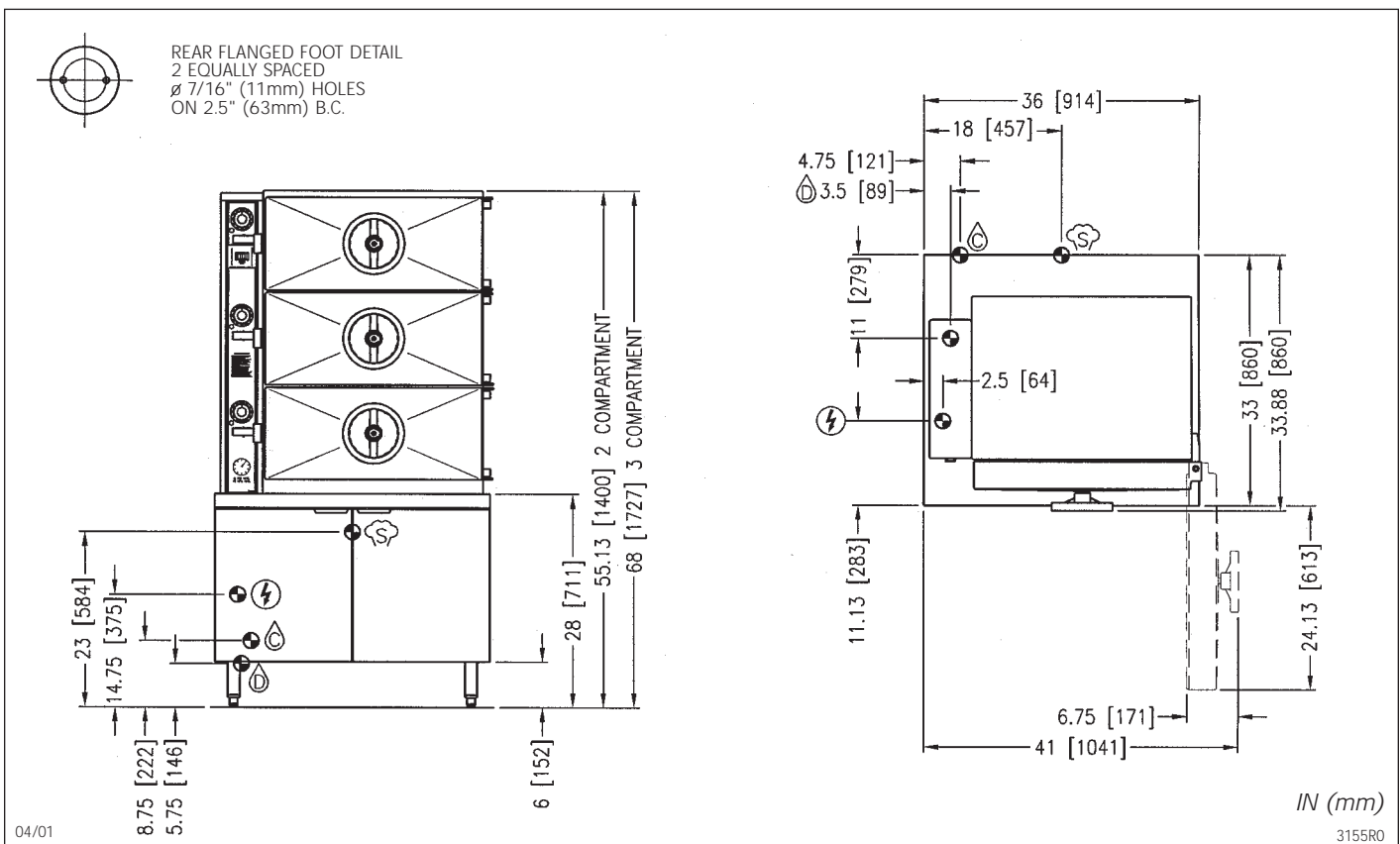
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

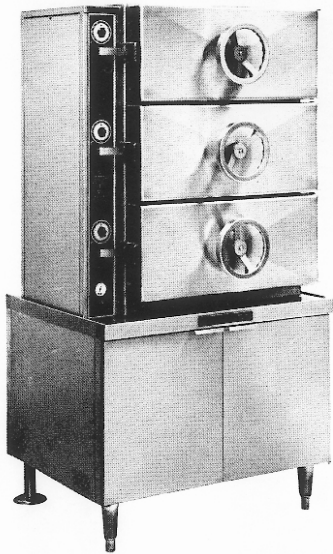
ELECTRICAL CHARACTERISTICS

MODEL	PH	208V		220V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
EDA-2 or	3	42	116.6	42	110.2	42	101	42	63.8	42	58.4	42	50.5
EDA-3	3	48	133.2	48	126	48	115.5	48	72.9	48	66.8	48	57.7



GAS CABINET BASE COMPARTMENT COOKER

G



SPECIFICATIONS:

Shall be a CROWN Model _____, pressure compartment cooker with gas steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall open 15° upon latch release. Compartment operation shall be at a maximum pressure of 6 psi (0.42 kg/cm²)

The control housing shall be constructed of stainless steel with a full-access removable panel. The timing of each compartment shall be independently controlled by:

- Automatic timer controls 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 sound a continuous signal until turned off manually.

Each cooking compartment shall have either removable shelf supports with two slide-out shelves (third shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 gastronorm) pans, 2-1/2" or 4" (64 mm or 100 mm) deep.
- Universal supports: Eight full size (1/1 gastronorm) pans, 2-1/2" (64 mm) deep, or four full size (1/1 gastronorm) pans, 4" (100 mm) deep.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, gas boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet.

Model	Compartments	Capacity
GC-2	2	8-16 Pans
GC-3	3	12-24 Pans

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 15 psi (1 kg/cm²) and rated at:

- 200,000 BTU (standard)
- 250,000 BTU (optional at extra cost)

The steam boiler shall be equipped for operation on:






- Natural gas
- Propane gas

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

OPTIONAL ITEMS AT EXTRA COST:

- Extra shelf
- 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
- Automatic boiler blowdown
- 220 or 240 VAC, 1 Phase, 50 Hz

SERVICE CONNECTIONS

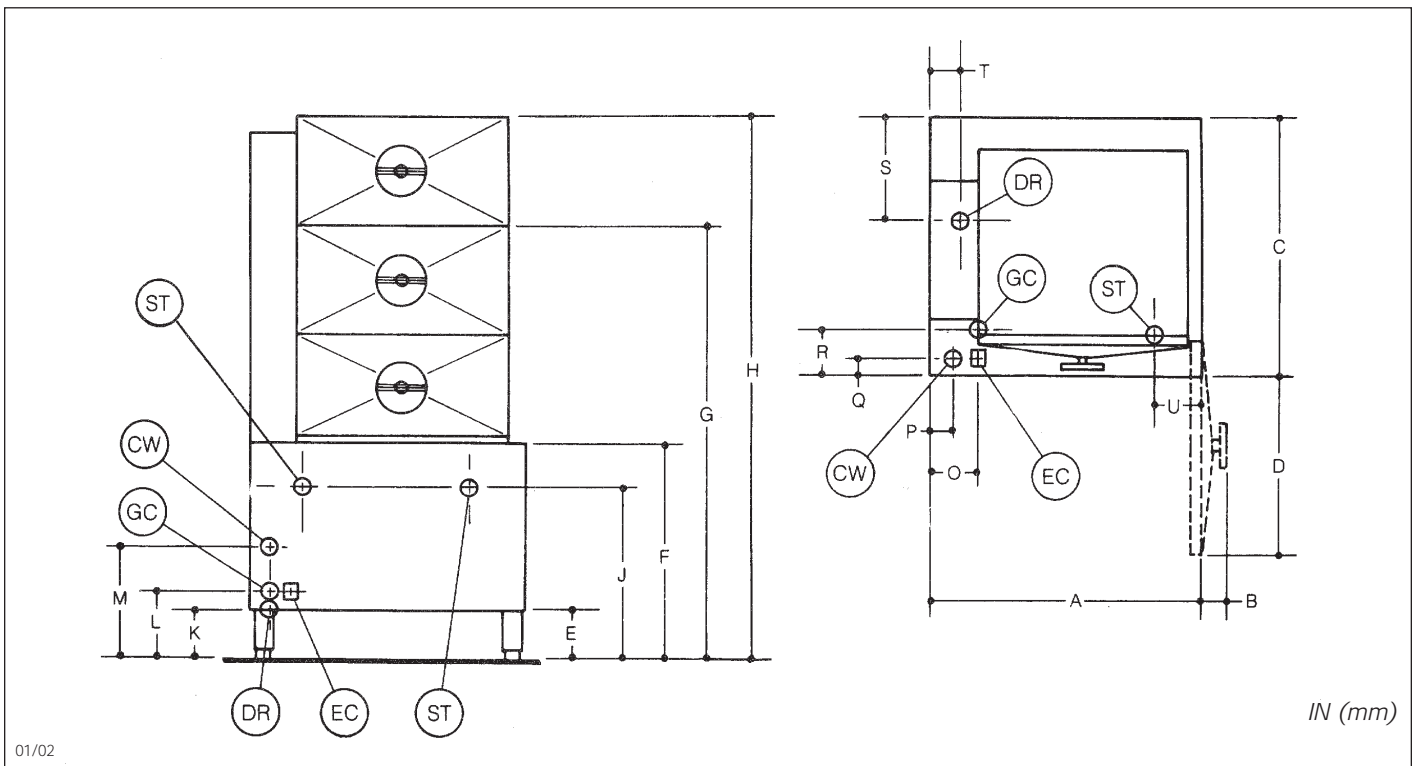
-  – Cold Water: 1/2" (13 mm).
-  – Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – Electrical connection: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
-  – Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.
-  – Gas Connection: 3/4" (19 mm) IPS

ELECTRICAL CHARACTERISTICS

MODEL	FUEL	BTU/HOUR	kCAL/HOUR	WATER COLUMN PRESSURE
GC-2	Natural Gas	200,000	50,632	min. 4" (102 mm)
	Propane	200,000	50,632	max. 11" (279 mm)
GC-3	Natural Gas	250,000	63,291	min. 4" (102 mm)
	Propane	250,000	63,291	max. 11" (279 mm)

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	O	P	Q	R	S	T	U
GC-2	inches	36	6	33	23	6	28	55	-	22	6	8	13	4	2	2	3	11	3	5
	mm	914	152	838	597	152	711	1397	-	559	152	203	330	102	51	51	76	279	76	127
GC-3	inches	36	6	33	23.5	6	28	-	68	22	6	8	13	4	2	2	3	11	3	5
	mm	914	152	838	597	152	711	-	1727	559	152	203	330	102	51	51	76	279	76	127



GAS CABINET BASE DO-ALL COMPARTMENT COOKER

G



SPECIFICATIONS:

Shall be a CROWN Model **GDA-2** pressure and pressureless compartment cooker with gas steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall open 15° upon latch release.

The lower compartment shall be a pressure cooker only and shall operate at a maximum pressure of 6 psi (41 kPa). The upper compartment shall be either a pressureless free-venting cooker or a pressure cooker operating at a maximum of 6 psi (41 kPa), as selected by the operator.

The control housing shall be constructed of stainless steel with a full access removable panel. Each compartment shall have independent automatic timer controls with visual and audible signals. In the lower compartment and the pressure mode of the upper compartment, the controls automatically shut off and exhaust the incoming steam, drain the condensate from the compartment and sound a continuous signal until turned off manually. In the pressureless mode of the upper compartment, the controls shall also include a mode selector switch and a steam flow cut-off when the door is opened.

The cooking compartment shall have support for three slide-out shelves (one shelf standard).

Bottom cooking compartment shall have either removable shelf supports with one slide-out shelf (second shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 gastronorm) pans, 2-1/2" or 4" (64 mm or 100 mm) deep.
- Universal supports: Eight full size (1/1 gastronorm) pans, 2-1/2" (64 mm) deep, or four full size (1/1 gastronorm) pans, 4" (100 mm) deep.

The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, gas boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet.

Model	Compartments	Capacity
GDA-2	2	8-16 Pans

OPERATION SHALL BE BY:

Gas heated steam boiler operating at 15 psi (103 kPa) rated at 200,000 BTU.

The gas boiler shall be equipped for operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:






- 250,000 BTU boiler
- 300,000 BTU boiler
- Automatic boiler blow down
- Two water lines (boiler feed and condensate)
- Stainless steel frame
- Cabinet size (48" to 60")
- Stainless steel back on cabinet
- California State boiler code requirement
- CSD-1
- Electronic ignition
- Load compensate timer
- 220 or 240 VAC, 1 phase, 50 Hz
- Correctional package

ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Ball float trap
- Water in strainer
- Steam take-off kit
- De-lime piping assembly



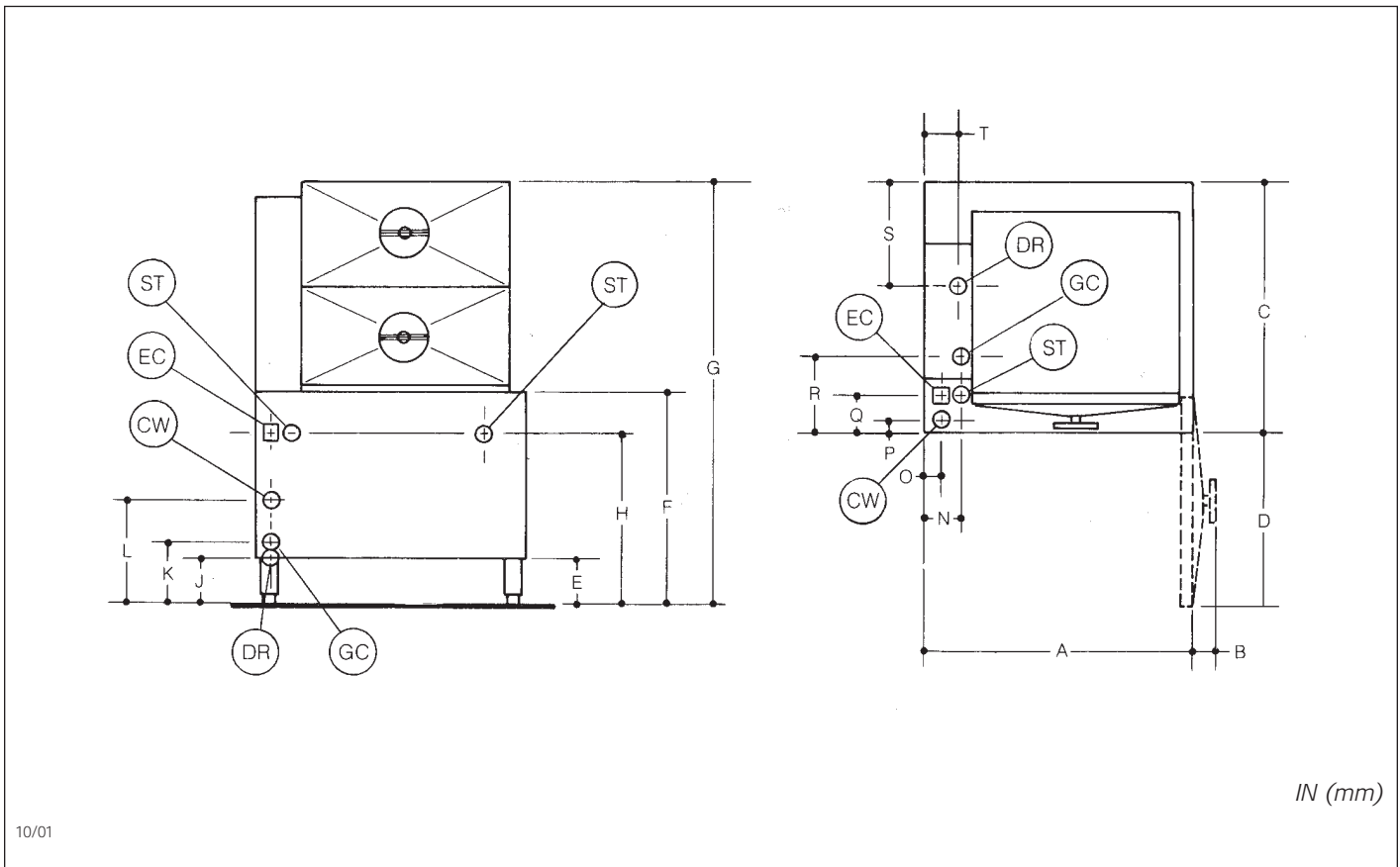
SERVICE CONNECTIONS

-  – Cold Water: 1/2" (13 mm).
-  – Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – Electrical connection: 1/2" (13 mm) conduit connection to controls. Amps, 120-60-1 or 220-50-1.
-  – Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.
-  – Gas Connection: 3/4" (19 mm) IPS

MODEL	FUEL	BTU/HOUR	kCAL/HOUR	WATER COLUMN PRESSURE
GDA-2	Natural Gas	250,000	63,291	min. 4" (102 mm)
	Propane	250,000	63,291	min. 11" (152 mm)

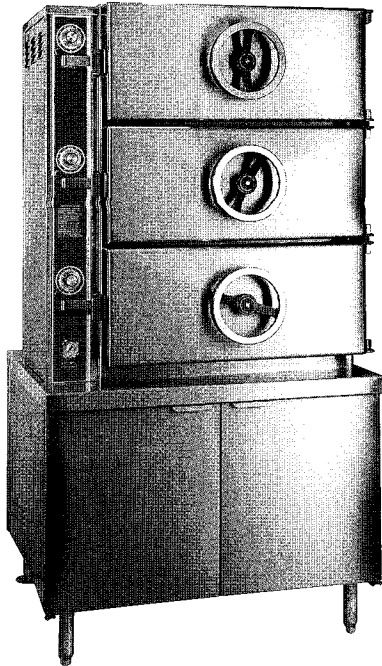
DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	N	O	P	Q	R	S	T
GDA-2	inches	39	6	33	23.5	6	28	55	22	6	8	13	4	2	2	3	10	11	5
	mm	914	512	838	597	152	711	1397	559	152	203	330	102	51	51	76	254	279	127



10/01

STEAM COIL CABINET BASE COMPARTMENT COOKER



The compartment cooker shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, steam coil boiler with controls, all stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet.

Model	Compartments	Capacity
SC-2	2	8-16 Pans
SC-3	3	12-24 Pans

SPECIFICATIONS:

Shall be a CROWN Model _____, pressure compartment cooker with steam coil steam boiler. The cooker shall be constructed of all-welded satin finish stainless steel, type 304. The doors shall have a removable inner liner of aluminum plate with full perimeter gasket seal, an outer liner of one-piece all-welded stainless steel, and a wheel-and-screw closing mechanism. The doors, with a clear opening of 10-1/4" x 26-3/8", shall latch upon closing and shall 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 stainless steel with a full-access removable panel. The timing of each compartment shall be independently controlled by:

- Automatic timer controls 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 sound a continuous signal until turned off manually.

Each cooking compartment shall have either removable shelf supports with one slide-out shelf (second shelf optional) or removable universal pan supports. The capacities shall range as follows:

- Shelf supports: Four full size (1/1 *gastronom*) pans, 2-1/2" or 4" (64 mm or 100 mm) deep.
- Universal supports: Eight full size (1/1 *gastronom*) pans, 2-1/2" (64 mm) deep, or four full size (1/1 *gastronom*) pans, 4" (100 mm) deep.

OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 15 psi (103 kPa). The boiler shall be equipped for operation on incoming steam pressure of 40-50 psi (276-345 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







OPTIONAL ITEMS AT EXTRA COST:

- Extra shelf
- 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
- Automatic boiler blowdown
- Ball float trap
- 220 or 240 VAC, 1 Phase, 50 Hz



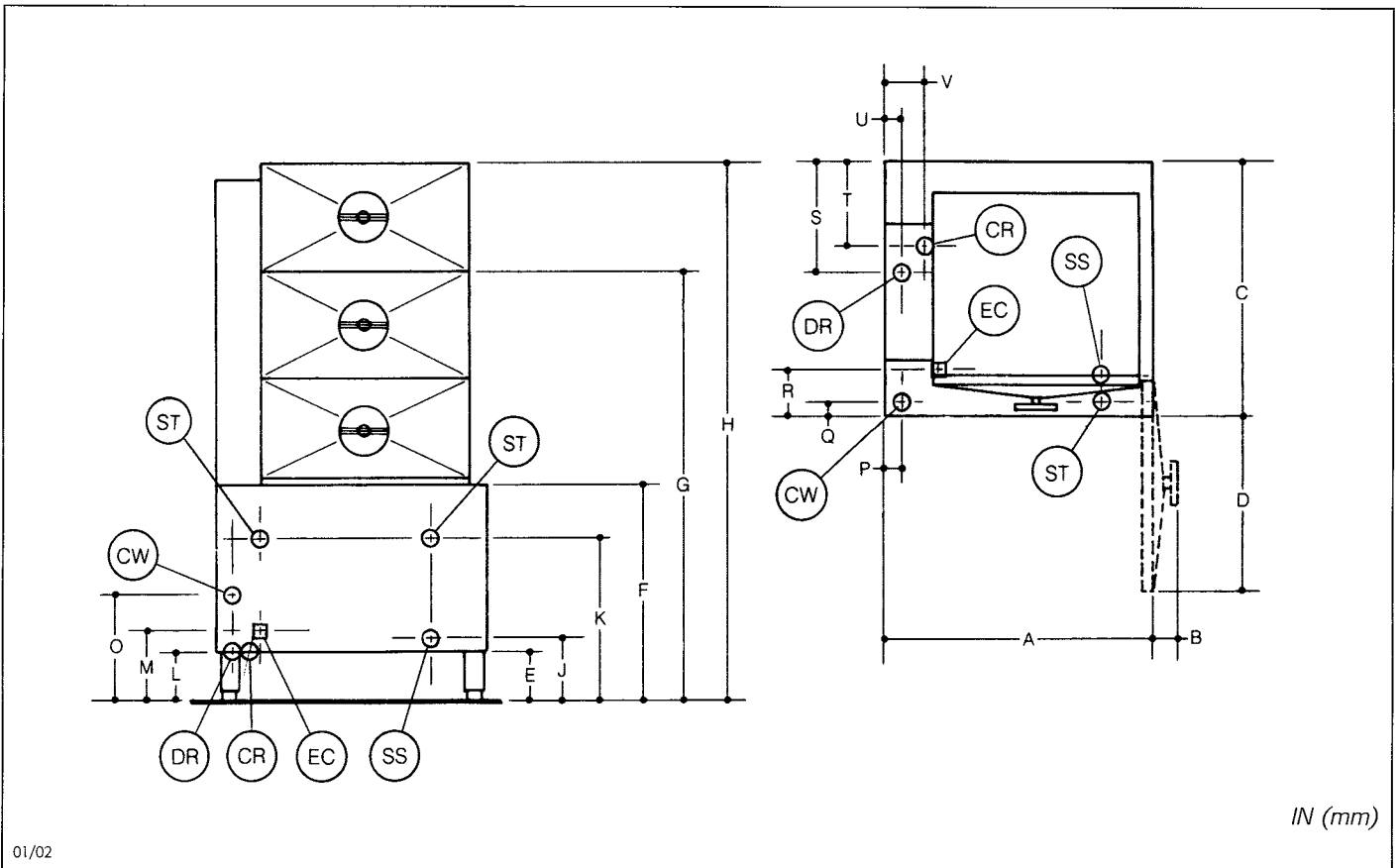
CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

-  – Steam Take-off Connection: 3/4" (19 mm) IPS at minimum 40 to maximum 50 PSI (345 kPa).
-  – CONDENSING WATER: 1/2" (13 mm) IPS
-  – Cold Water: 1/2" (13 mm).
-  – Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – Electrical connection: 1/2" (13 mm) conduit connection to controls. 2 Amps per compartment, 120-60-1 or 220-50-1.
-  – Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	O	P	Q	R	S	T	U	V
SC-2	inches	36	6	33	23.5	6	28	55	-	8	22	6	8	6	4	2	3	11	5	3	5
	mm	914	152	838	597	152	711	1397	-	203	559	152	203	152	102	51	76	279	127	76	127
SC-3	inches	36	6	33	23.5	6	28	-	68	8	22	6	8	6	4	2	3	11	5	3	5
	mm	914	152	838	597	152	711	-	1727	203	559	152	203	152	102	51	76	279	127	76	127



01/02

ELECTRIC COUNTER CONVECTION STEAMER



Compartment Pan Capacity				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
SX-3	6	3	2	1
SX-5	10	5	3	2

SPECIFICATIONS:

Shall be a CROWN Model _____, counter convection steamer with electric steam generator, C-CSA-US and NSF certified. The steamer shall be constructed of #4 finish stainless steel type 304, with a cooking chamber of one piece all welded type 316 stainless steel with coved corners. The door shall have 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. The steamer shall be provided with removable stainless steel pan supports, a stainless steel drip trough integrally connected to drain to collect condensate when door is opened and adjustable leveling feet.

The control housing shall be constructed of stainless steel with full access removable panel. The controls shall include a illuminated three way power switch (On / Off / De-lime), a pilot ready light, a pilot cook light, "60" minute electric timer which sounds an audible sound at the end of the cooking cycle. Steam flow to the cooking chamber shall be interrupted when the door is opened and shall be reactivated when door is closed. Standard features include a de-liming port located at the rear of the unit for easy access to allow cleaning of the generator tank, de-lime mode power setting, automatic blow-down valve, solid state liquid level controls and split water connections for simple hook up to a water treatment system.

The steamer is constructed so that it may be mounted flush to the counter top or on 4" (102mm) legs. The steamer may also be stacked using a stacking kit .

OPERATION SHALL BE BY:

Electrically heated steam generator operating at 0 psi (0 kPa) with field replaceable elements rated at:

- 7.5 kW for Model SX-3
- 15.0 kW for Model SX-5

The steam generator shall be equipped for operation on:

- 208 VAC, 3 phase, 50/60 Hz. *
- 220 VAC, 3 phase, 50/60 Hz. *
- 240 VAC, 3 phase, 50/60 Hz. *
- 380/220 VAC, 3 phase, 50/60 Hz 4 wire.
- 415/240 VAC, 3 phase, 50/60 Hz 4 wire.

***UNIT SHALL BE FIELD CONVERTIBLE TO SINGLE PHASE**

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60Hz.
- 415 VAC, 3 phase, 50/60Hz.
- 480 VAC, 3 phase, 50/60Hz.
- 600 VAC, 3 phase, 50/60Hz.
- 120 minute timer.
- Continuous steam feature.
- Correctional package.
- High sensitivity level controls (R.O. water).

ACCESSORIES:

- 4" (102 mm) adjustable legs.
- Stacking kit.
- Stainless steel stand (RL-18).
- Stainless steel stand (RL-28).
- Stainless steel stand (RL-34).



SERVICE CONNECTIONS

- ⚡ - ELECTRICAL CONNECTION: $\phi 1 \frac{1}{8}$ " hole for electrical connection. Rating to be as specified on data plate.
- 💧 - DRAIN: 1" IPS piped to open floor drain. No solid connection. Use copper only. 24" length before open air gap opening. (No bends or elbows)
- 💧 - GENERATOR WATER: $\frac{3}{8}$ " O.D. tubing at 25-50 PSI(170-345 kPa)
- 💧 - CONDENSING WATER: $\frac{3}{8}$ " O.D. tubing at 25-50 PSI(170-345 kPa)

PAN CAPACITIES

MODEL	Pan Depth			
	1" 25mm	2.5" 64mm	4" 102mm	6" 152mm
SX-3	6	3	2	1
SX-5	10	5	3	2

Model	Shipping Wt.	Min. Clearance	
SX-3	141 lbs. [64 kg]	SIDES	0
SX-5	169 lbs. [77 kg]	BACK	0

KW REQUIREMENTS

MODEL	KW
SX-3	7.5 STANDARD
	10 OPTIONAL
SX-5	15 STANDARD

AMPS/PHASE

KW	SINGLE PHASE			THREE PHASE					
	208	220	240	208	240	380	415	480	600
7.5	36	34	31	21	18	12	11	9	8
10	48	46	42	28	24	16	14	12	10
15	72	69	63	42	36	23	21	18	15

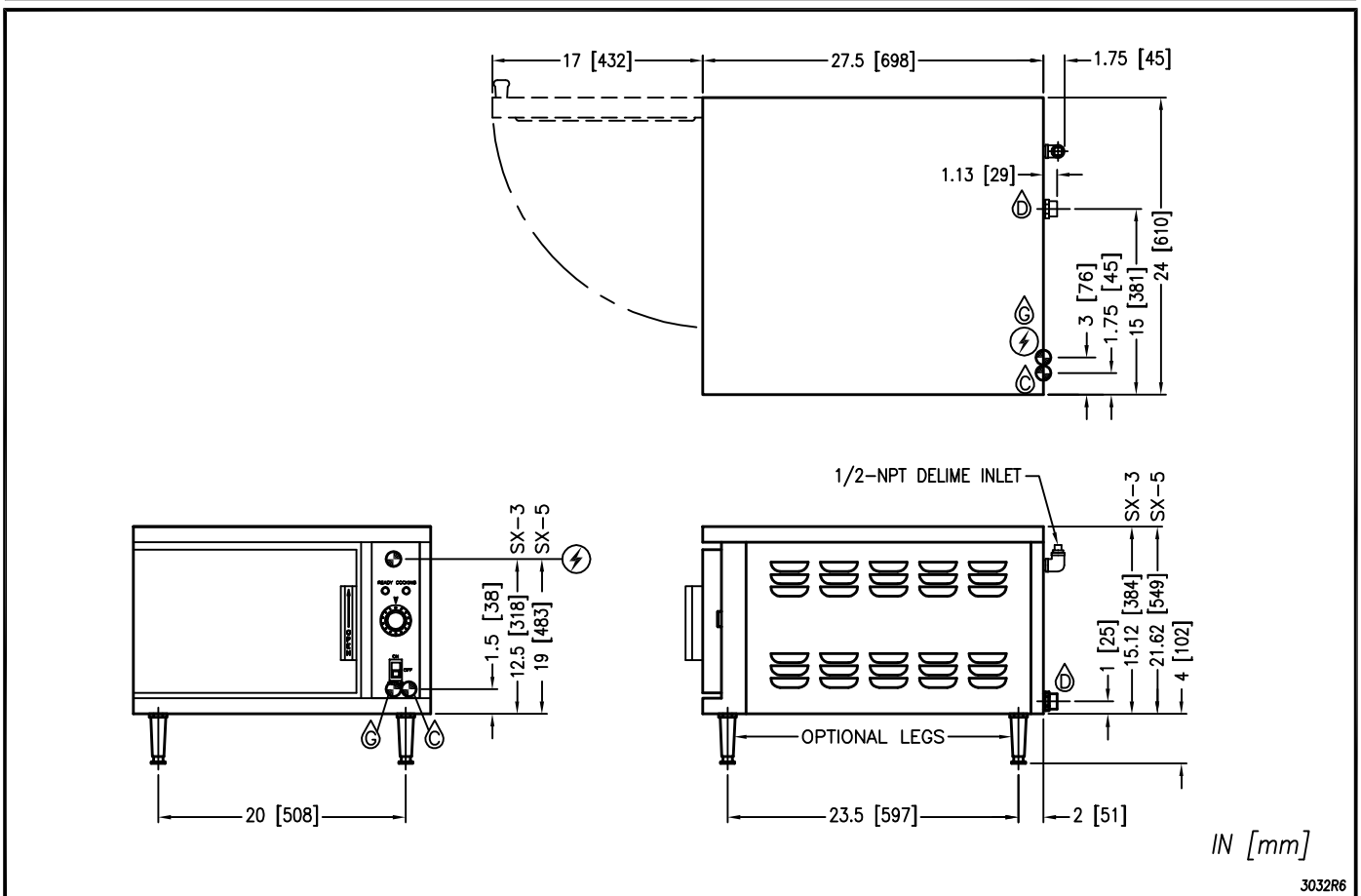
WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.



ELECTRIC COUNTER PAN STEAMER



SPECIFICATIONS:

Provide Crown model EPX-3 (3 pan) or EPX-5 (5 pan) countertop boiler free convection steamer, c-CSA-us and NSF certified. Unit shall be connectionless, no plumbing required. Unit shall be constructed of satin finish 304 stainless steel with a one piece welded 316 stainless steel cooking chamber with coved corners. The door shall have 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 steamer shall have removable stainless steel pan supports and steam diffuser plate. The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an illuminated timed cooking/off/constant steam switch, a ready indicator light, cooking indicator light, 60 minute electric timer with audible alarm that signals the end of the cook cycle and a low water indicator light with audible alarm. A door interlock switch shall interrupt steam generation when the door is open and shall be reactivated when the door is closed. Provide options and accessories as indicated.

Model	Compartment Pan Capacity			
	Pan Depth			
	1"	2-1/2"	4"	6"
EPX-3	6	3	2	1
EPX-5	10	5	3	2

OPERATION SHALL BE BY:

Electrically heated, boiler free steam generation rated at:

- 9 kW for Model EPX-3
- 15 kW for Model EPX-5

The steam generator shall be equipped for operation on:

- 208 VAC, 3 phase, 50/60 Hz. *
- 220 VAC, 3 phase, 50/60 Hz. *
- 240 VAC, 3 phase, 50/60 Hz. *
- 380/220 VAC, 3 phase, 50/60 Hz 4 wire.
- 415/240 VAC, 3 phase, 50/60 Hz 4 wire.

*UNIT SHALL BE FIELD CONVERTIBLE TO SINGLE PHASE AND ALSO CONFIGURABLE TO 2/3 RATING.

- 6 kW for Model EPX-3
- 10 kW for Model EPX-5

STANDARD FEATURES:

- ✓ 304 stainless steel exterior.
- ✓ 316 stainless steel cooking chamber with coved corners.
- ✓ Heavy gauge stainless steel door with full perimeter gasket.
- ✓ Positive lock and seal mechanism with spring release door.
- ✓ Illuminated timed/off/constant steam power switch
- ✓ Ready indicator light.
- ✓ Cooking indicator light.
- ✓ Add water indicator light with audible alarm.
- ✓ 60 minute electromechanical timer with end of cycle audible alarm.
- ✓ 4" legs.
- ✓ Removable stainless steel pan supports
- ✓ Removable steam diffuser plate helps prevent objects from falling into water reservoir.
- ✓ Selectable timed or continuous cooking mode.
- ✓ Electromechanical controls.

OPTIONAL ITEMS AT EXTRA COST:

- 380 VAC, 3 phase, 50/60Hz.
- 415 VAC, 3 phase, 50/60Hz.
- 480 VAC, 3 phase, 50/60Hz.
- 600 VAC, 3 phase, 50/60Hz.(EPX-3 only)
- Correctional package.

ACCESSORIES:

- 28" (711 mm) Stainless steel stand (RL-28X)
- Caster kit for above stand



SERVICE CONNECTIONS

⚡ – ELECTRICAL CONNECTION: \varnothing 1 1/8" hole for electrical connection. Rating to be as specified on data plate.

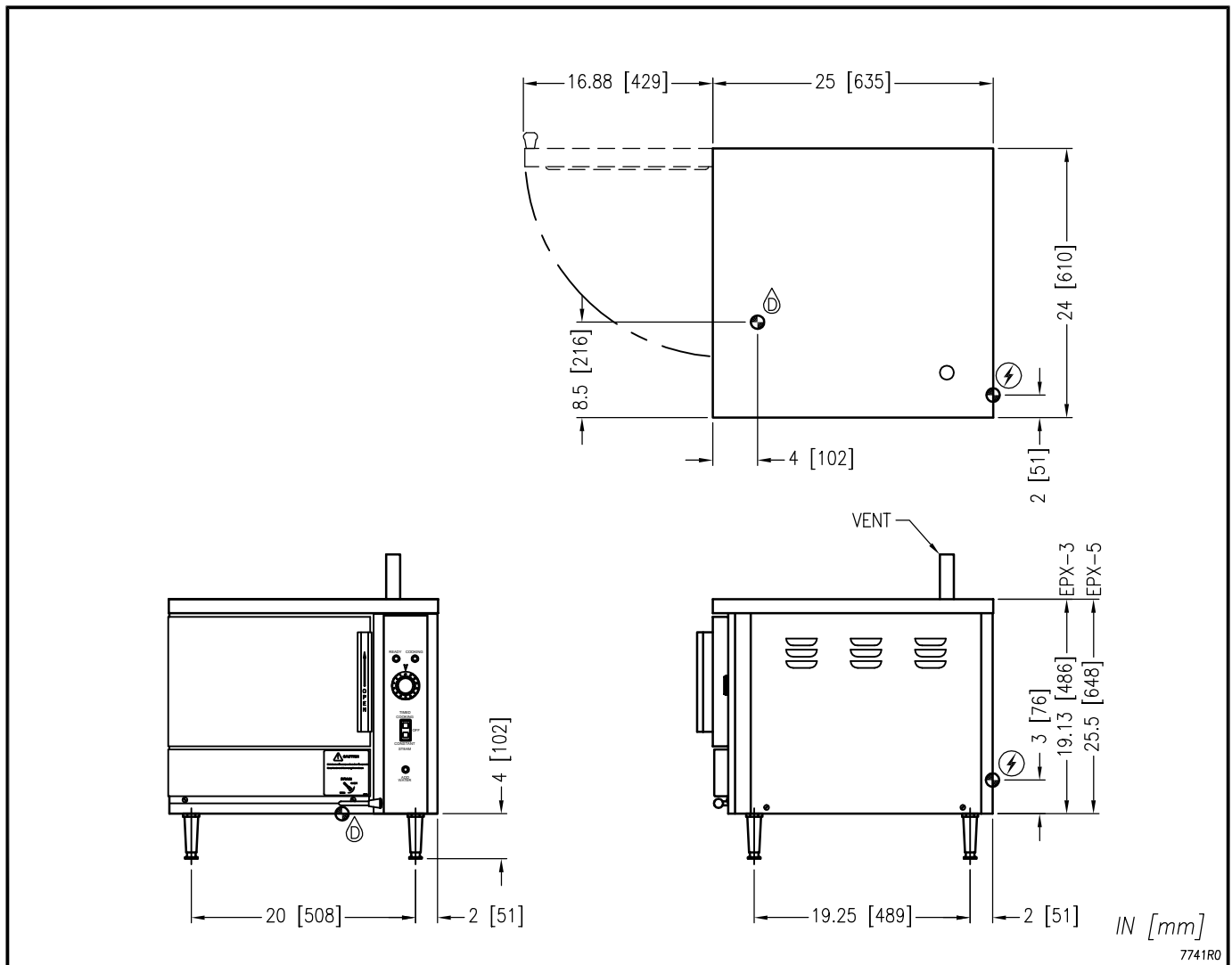
💧 – DRAIN: 1/2" NPT

ELECTRICAL CHARACTERISTICS

MODEL	kW	AMPS/PHASE									
		208V		220V		240V		380V	415V	480V	600V
		1 PH	3 PH	1 PH	3 PH	1 PH	3 PH	3 PH	3 PH	3 PH	3 PH
EPX-3	9	43.3	25.0	40.9	23.6	37.5	21.7	13.7	12.5	10.8	8.7
	6	28.9	N/A	27.3	N/A	25.0	N/A	N/A	N/A	N/A	N/A
EPX-5	15	72.1	41.6	68.2	39.4	62.5	36.0	22.8	20.9	18.0	14.4
	10	48.1	N/A	45.5	N/A	41.7	N/A	N/A	N/A	N/A	N/A

PAN CAPACITIES

MODEL	Pan Depth	Inches mm	1	2.5	4	6	Shipping Wt.	Min. Clearance	
			25	64	102	152			
EPX-3	Total quantity of Pans		6	3	2	1	161 lbs. [73 kg]	SIDES	0
EPX-5			10	5	3	2	183 lbs. [83 kg]	BACK	3



GAS COUNTER TOP CONVECTION STEAMER



SPECIFICATIONS:

Shall be a CROWN model SX-5GR, convection steamer with a gas fired stainless steel steam generator. **AGA/CGA and NSF Certified.** The cavity shall be 5 pan capacity. The steamer shall be constructed of a satin finish stainless steel, type 304. The cooking chamber is a one piece all welded, type 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. The 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 door is opened.

The control housing, constructed of stainless steel with a full access removable panel contains the controls which include an illuminated three way power switch (On/Off/De-lime), 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. Steam flow to the cooking chamber shall be cut off when the door is opened and reactivated when the door is closed.

Standard features include automatic generator blow down, de-lime mode power setting and a de-lime port for the generator which is located on the right side panel. The unit also comes with split water connections for simple hook up for a treated water system. Steamer is mounted on 4" high stainless steel adjustable legs.

Pan Capacity				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
SX-5GR	10	5	3	2

OPERATION SHALL BE BY:

A gas fired, stainless steel steam generator operating at 0 ps (0 kPa) and rated at 42,000 BTU.

The generator shall be equipped for operation on:

- Natural Gas. (specify altitude over 2,000 feet)
- LP Gas. (specify altitude over 2,000 feet)

The controls shall be equipped for operation on:

- 120 VAC, 1 Phase, 50 Hz
- 120 VAC, 1 Phase, 60 Hz.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50 Hz. (SGVS-1)
- 220 VAC, 1 Phase, 60 Hz. (SGVS-1)
- 120 minute timer. (T120-1)
- High sensitivity level controls (R.O. water). (HSB-1)
- Single faucet spray hose c/w bracket. (SF-SH) left side mount
- Double faucet spray hose c/w bracket (DF-SH) left side mount
- Correctional package.(PP-#)
- 28" stainless steel stand. (RL-28G)
- Load Compensating Timer. (LCT-1)
- Four Flanged Feet. (FF-4)

ACCESSORIES:

- Water in "Y" strainer. (YS-1)



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Furnished with 6 foot cord with 3 prong plug. Maximum amps 2.0.
- Ⓧ - DRAIN: 1"IPS piped to open floor drain. No Solid Connection. Copper only. 24" maximum length before open air gap opening. (No bends or elbows)
- Ⓐ - GAS CONNECTION: 3/4"IPS supply line required. A gas shut-off valve must be installed in supply piping convenient and adjacent to appliance.
- Ⓞ - GENERATOR WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa)
- Ⓢ - CONDENSING WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa)
- Ⓟ - DELIME PORT: 3/4"IPS

WATER QUALITY STATEMENT

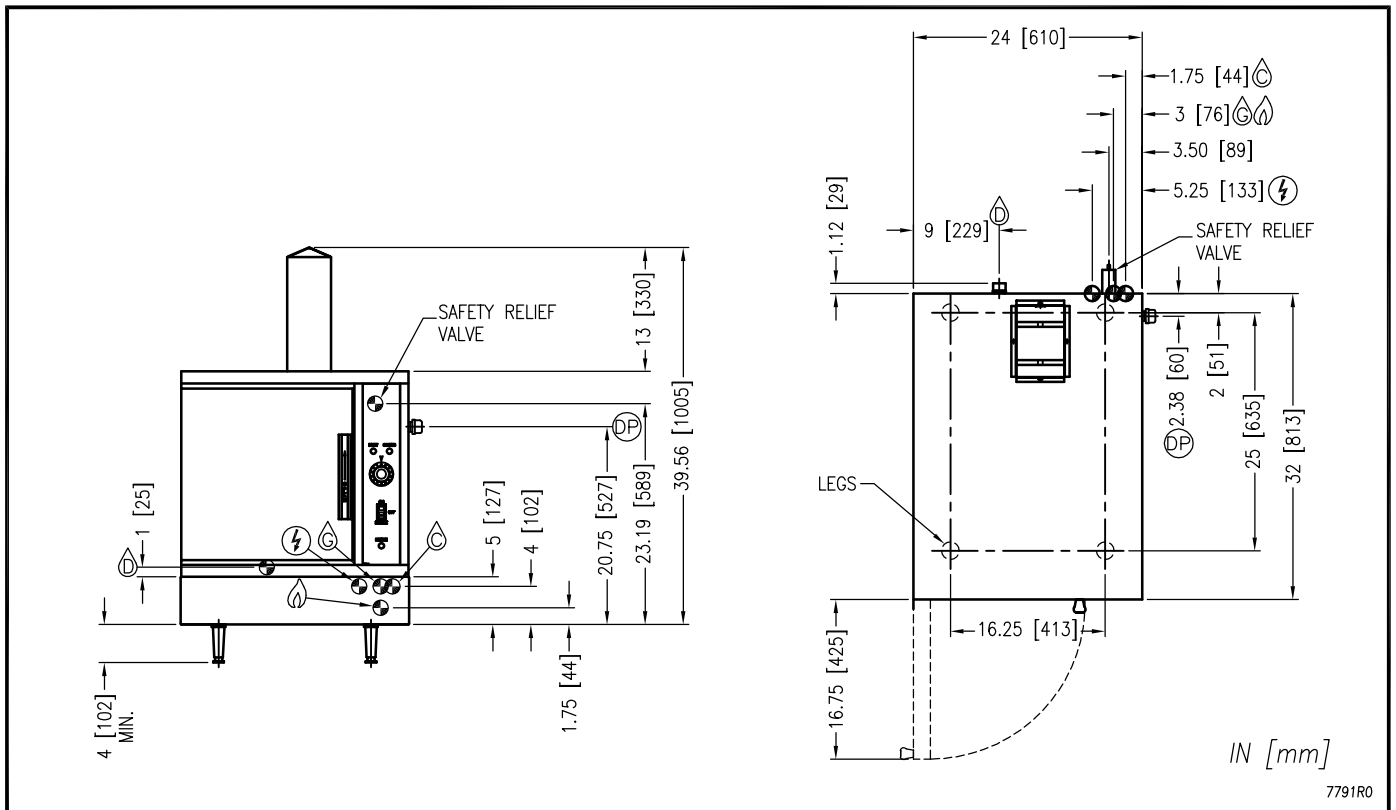
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	GAS SUPPLY					MIN. CLEARANCE		
	SHIPPING WT.	BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)		LH	RH	BACK
SX-5GR	250 lbs. [113 kg]	42,000	12.3	Natural	Propane	3	8	6
				6" - 14" (152-356mm)	11" - 14" (279-356mm)	[76]	[203]	[152]



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

GAS TWO COMPARTMENT CONVECTION STEAMER ON CABINET BASE

G



Model	Description
SX-34GCR	2 compartment, 7 pan steamer.
SX-55GCR	2 compartment, 10 pan steamer.

Model	Pan Capacity			
	Pan Depth			
	1"	2-1/2"	4"	6"
SX-34GCR	14	7	4	2
SX-55GCR	20	10	6	4

MODELS:

SX-34GCR, 3 pan top 4 pan bottom capacity.
SX-55GCR, 5 pan top 5 pan bottom capacity.

SPECIFICATIONS:

Shall be a CROWN model _____, convection steamer with individual gas fired stainless steel steam generator for each cavity. **AGA/CGA and NSF Certified.** The steamer shall be constructed of a satin finish stainless steel, type 304. The cooking chamber is one piece all welded, type 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/De-lime), a Ready pilot light, a Cooking pilot light, an Ignition pilot 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.

Standard features include automatic generator blow down, de-lime mode power setting and de-liming ports for each generator located on right side of the unit for easy access and split water connections for simple hook up to treated water systems. The steamer shall be mounted on an all stainless steel construction cabinet base with operable door for storage and 6" high stainless steel adjustable legs with rear flanged feet for floor anchoring.

OPERATION SHALL BE BY:

Two gas fired, stainless steel steam generators operating at 0 psi (0 kPa) and rated at 42,000 BTU each.

The generator shall be equipped for operation on:

- Natural Gas. (specify altitude over 2,000 feet)
- LP Gas. (specify altitude over 2,000 feet)

The controls shall be equipped for operation on:

- 120 VAC, 1 Phase, 50 Hz
- 120 VAC, 1 Phase, 60 Hz.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50 Hz. (SGVS-2)
- 220 VAC, 1 Phase, 60 Hz. (SGVS-2)
- 120 minute timer. (T120-1)
- High sensitivity level controls (R.O. water). (HSB-2)
- Single faucet spray hose c/w bracket. (SF-SH) left side mount
- Double faucet spray hose c/w bracket (DF-SH) left side mount
- Load Compensating Timer. (LCT-1)
- Two Front flanged feet. (FFF-2)
- Correctional package. (PP-#)

ACCESSORIES:

- Water in "Y" strainer. (YS-1)

PAT. NO. 6,000,392 US
2,243,216 CAN



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire. Furnished with 6 foot cord with 3 prong plug. Maximum amps 4.0.
- Ⓛ - DRAIN: 1"IPS piped to open floor drain. No Solid Connection. Use copper only. 24" length before open air gap opening. (No bends or elbows)
- Ⓐ - GAS CONNECTION: 3/4"IPS supply line required.
- Ⓜ - GENERATOR WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa)
- Ⓢ - CONDENSING WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa)
- Ⓟ - DELIME PORT: 3/4"IPS

WATER QUALITY STATEMENT

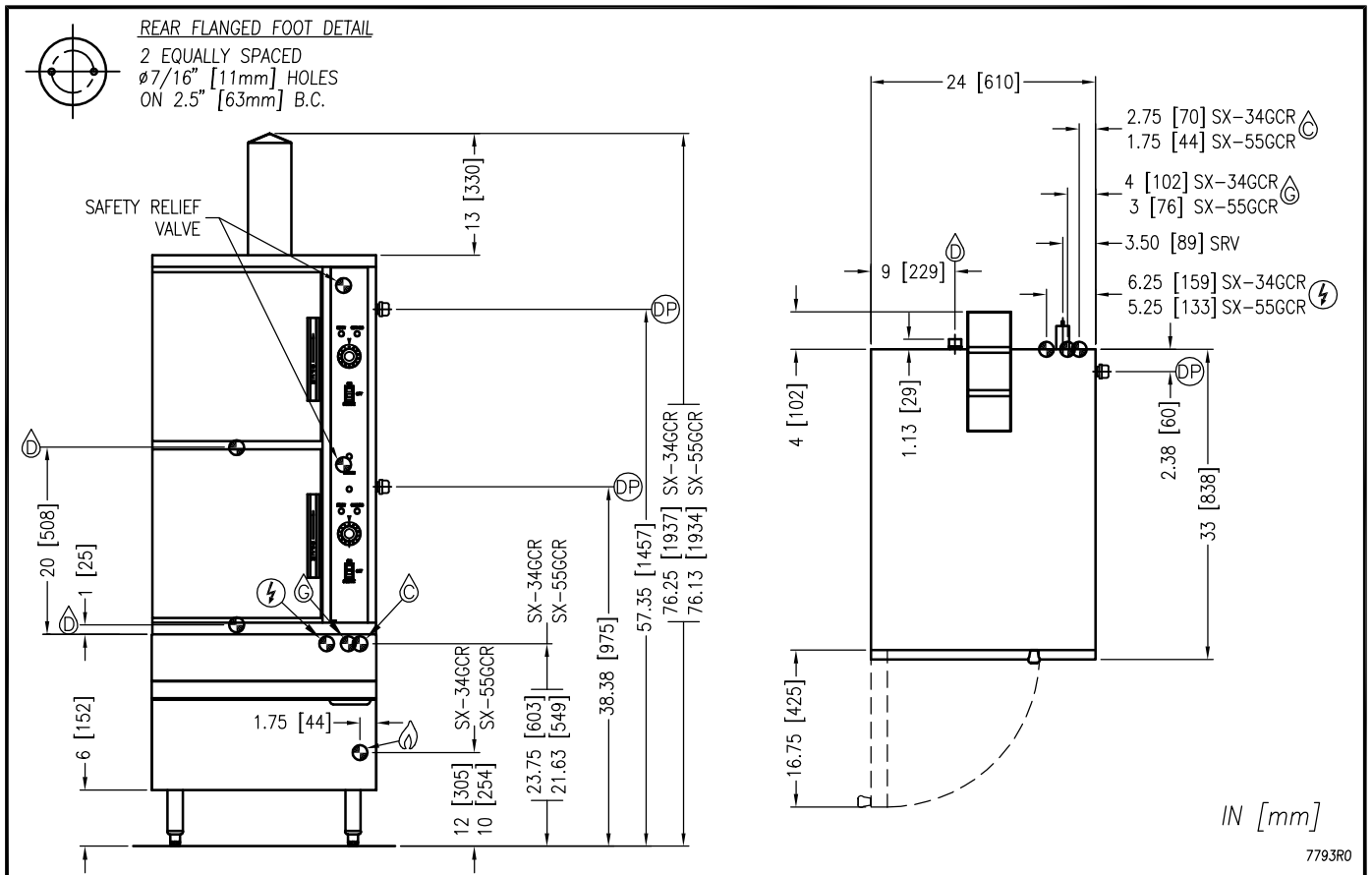
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	SHIPPING WT.	GAS SUPPLY			MIN. CLEARANCE			
		BTU/HR.	KW/HR.	SUPPLY PIPE PRESSURE (W.C.)	LH	RH	BACK	
SX-34GCR	625 lbs. [285 kg]	84,000	24.6	Natural	Propane	3	8	6
SX-55GCR	675 lbs. [305 kg]			6" - 14" [152-356mm]	11" - 14" [279-356mm]	[76]	[203]	[152]



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

STEAM COIL CABINET BASE CONVECTION STEAMER



SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer on a modular steam coil boiler base, with stainless steel type 304 exterior and #4 finish. The convection steamer shall have doors with removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to drain to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports. The cooking chamber for models SCX-2 shall be 13.875"W x 10.875"H x 19.875D(352mm x 276mm x 504mm) and the cooking chamber for models SCX-10 shall be 13.875"W x 17.375"H x 19.875D(352mm x 441mm x 504mm).

Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. An audible signal which will sound at the end of the cooking cycle.

The cabinet base with steam coil boiler and controls shall be provided with full perimeter painted angle frame, reinforced boiler mountings, hinged door(s) with magnetic latch and 6"(152mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control and safety relief valve. The unit shall be ASME code stamped and National Board registered, c-CSA-us and NSF certified.

Model	Description
SCX-2	6 pan steamer with steam coil boiler.
SCX-10	10 pan steamer with steam coil boiler.

Model	Pan Capacity Per Compartment			
	Pan Depth			
	1"	2-1/2"	4"	6"
SCX-2	6	3	2	1
SCX-10	10	5	3	2

OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 9-11 psi. The boiler shall be equipped for operation on incoming steam pressure fo 25-45 PSI (170-310 kPa) and a flow of 200 Lbs (90 kg) per hour. The controls shall be equipped for operation on 115 VAC, 1 phase, 50/60 Hz.

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 Phase, 50/60 Hz.
- Secondary low water cut-off (California Code).
- Automatic boiler blow down.
- 36" wide cabinet base.
- Stainless steel cabinet back.
- Stainless steel frame.
- Split water lines (boiler feed and condensate).
- Correctional package.
- Adjustable front flanged feet.
- Load compensating timers.

ACCESSORIES:

- Ball float trap (BFT).
- Steam take off kit (STOK)
- Water in "Y" strainer.
- Spray and rinse assembly.



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 120VAC-60Hz-1PH, max. 2 AMPS.
- Ⓓ - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- Ⓒ - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- Ⓔ - STEAM SUPPLY: 3/4" female pipe connection for 25-45 PSI(172-310 kPa).

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

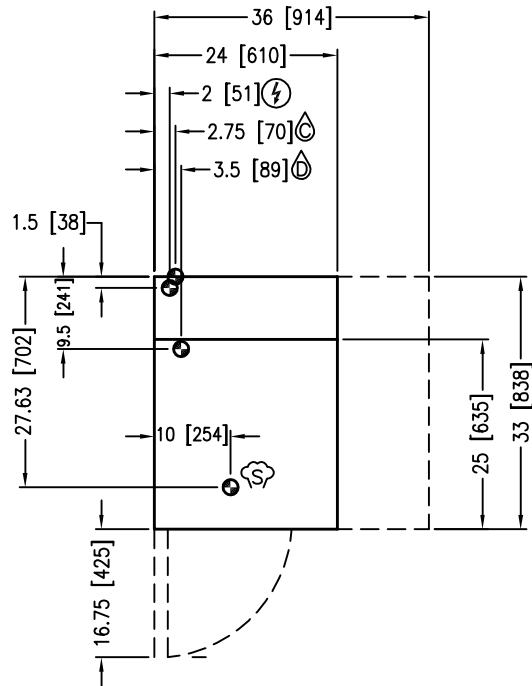
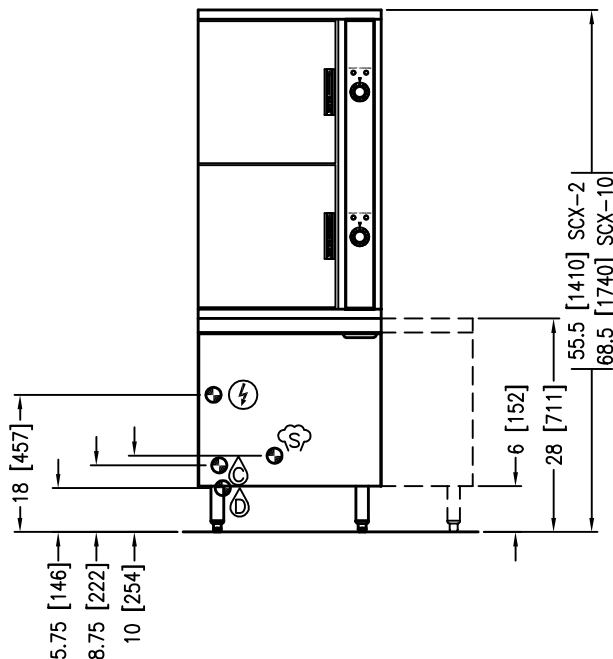
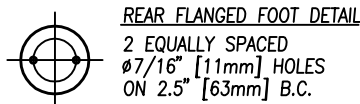
Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

* Pressure reducing valve is required if incoming pressure exceeds 45 PSI(310 kPa).

MODEL	SHIPPING WT. (24" CABINET)	SHIPPING WT. (36" CABINET)	MIN. CLEARANCE	
SCX-2	500 lbs. [227 kg]	600 lbs. [272 kg]	SIDES	0
SCX-10	575 lbs. [260 kg]	625 lbs. [283 kg]	BACK	0

SCX-2, SCX-10



IN [mm]

6391R4

TWO COMPARTMENT 16 PAN CONVECTION STEAMER ON 36" CABINET WITH STEAM COIL BOILER

D



SPECIFICATIONS:

Shall be a CROWN Model **SCX-16** electric convection steamer with steam coil boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel. The doors shall have 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. The door opening shall be 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain to collect condensate when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, and boiler mountings, steam coil boiler with controls, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear.

PAN CAPACITY PER COMPARTMENT

1" Depth	2.5" Depth	4" Depth	4" & 1" Depth	4" & 2.5" Depth
16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2.5"

OPERATION SHALL BE BY:

Steam coil heated steam boiler operating at 15 psi (103kPa). The boiler shall be equipped for operation on incoming steam pressure of 40-50 psi (276-345kPa) with a flow of 200 lbs. (90kg) per hour. The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz.





OPTIONAL ITEMS AT EXTRA COST:

- Automatic boiler blow down
- 220 or 240 VAC, 1 Phase, 50 Hz
- Two water lines (boiler feed and condensate)
- Stainless steel frame
- Cabinet size (48" or 60")
- Stainless steel back on cabinet
- California State boiler code requirement
- Load compensate timer

ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Adjustable flanged feet
- Ball float trap
- Water in strainer

SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM SUPPLY: 3/4" IPS at 30-50 PSI (207-345kPa)*.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).

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

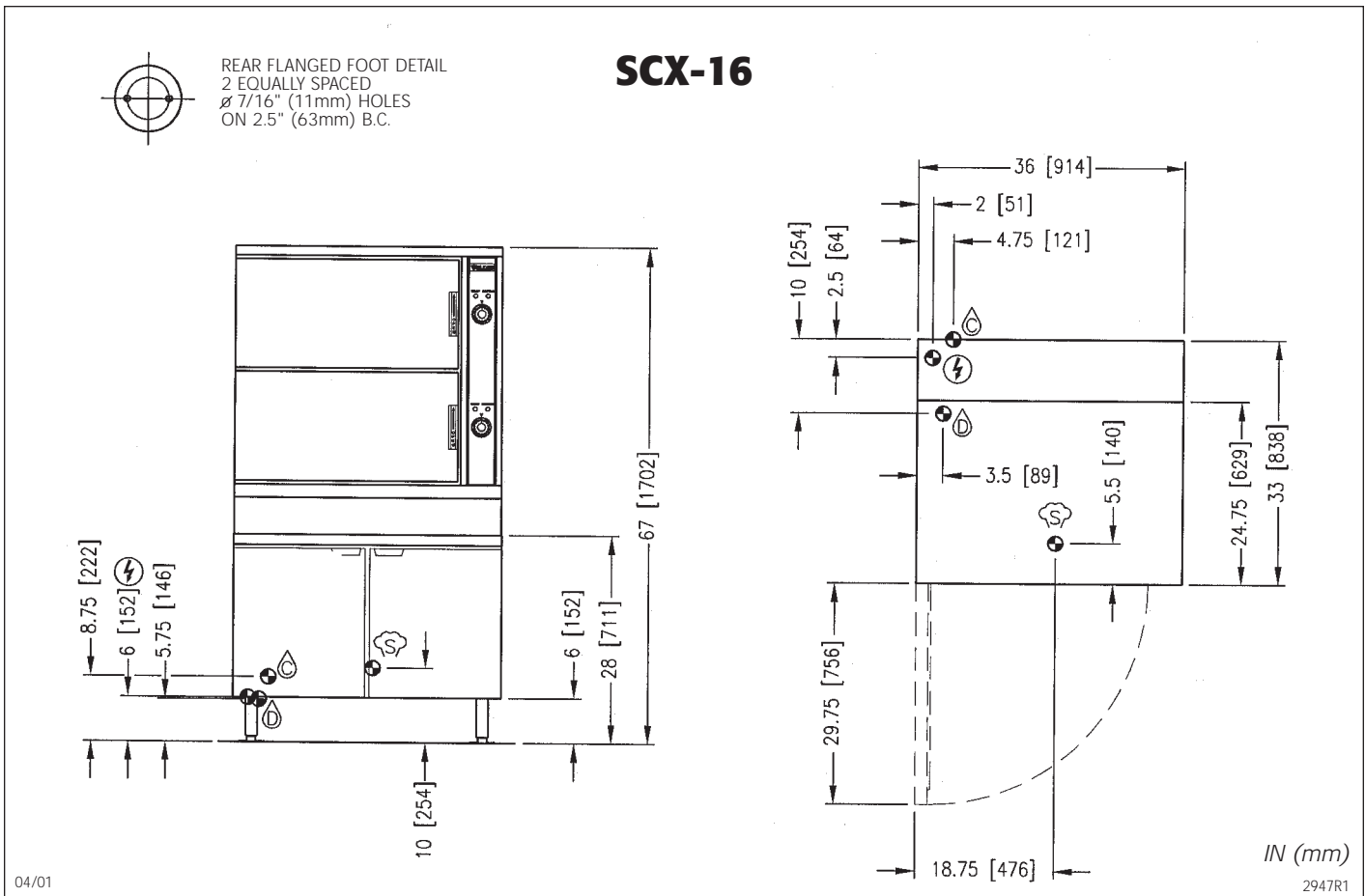
WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.



TWO COMPARTMENT CONVECTION STEAMER ON 24" CABINET WITH DIRECT STEAM OPERATION



Compartment Pan Capacity, 12" x 20"				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
DCX-2	6	3	2	1
DCX-10	10	5	3	2

SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer operating on direct steam. The steamer shall be constructed of #4 finish stainless steel type 304, with a cooking chamber of one piece all welded 316 stainless steel and shall be

- DCX-2**, 14" W x 10.625" H x 21" D (355mm x 270mm x 533 mm).
- DCX-10**, 14" W x 17" H x 21" D (355 mm x 432 mm x 533 mm).

The doors shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer shell of one piece all welded stainless steel, and a positive lock and seal mechanism. The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain to collect condensate when door is opened.

Control housing shall be accessible through a fully removable side panel. Controls shall include a 60 minute mechanical timer with ready pilot and cooking pilot light for each compartment and an audible signal which will sound at the end of the cooking cycle. Steam flow to the chamber shall be interrupted when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, all stainless steel exterior, pressure regulator, thermostatically controlled condensing drain assembly, hinged door with magnetic latch and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear.

OPERATION SHALL BE BY:

Direct non-toxic steam, incoming at a minimum of 10 psi (69 kPa) with a flow of 80 lbs. (36 kg) per hour. A pressure reducing valve shall provide compartment supply pressure of 9 psi (62 kPa). A cold water supply at 25-50 psi (170-345 kPa) is required to control the drain temperature. The controls shall be equipped for operation on 120 VAC, 1 phase, 50/60 Hz.

OPTIONAL ITEMS AT EXTRA COST:

- 208-240 VAC operation (specify voltage)
- 36" wide cabinet.
- Stainless steel frame
- Stainless steel rear panel
- Load compensating timer
- Correctional package

ACCESSORIES:

- Ball float trap (BFT-)
- Spray and rinse assembly



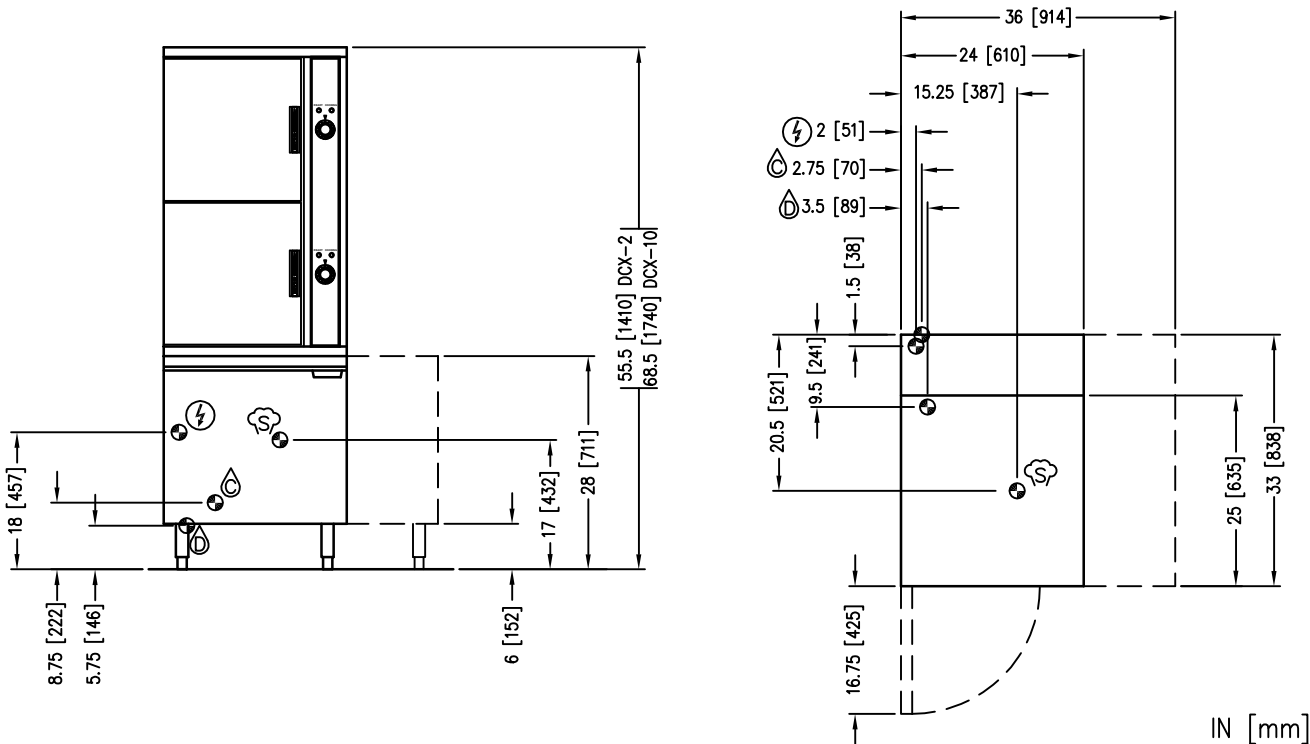
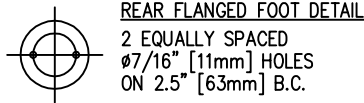
CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 120VAC-60-1PH, max. 2 AMPS.
- 💧 - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- ☁ - STEAM SUPPLY: 3/4"IPS for incoming steam at 80 lbs/hr @ 10 psi (36 kg/hr @ 69 kPa) min. 100 PSI (690 kPa) maximum supply pressure.
- 🚰 - Drain: 2" IPS piped to open floor drain. No Solid Connection.

DCX-2, DCX-10

MODEL	SHIPPING WT. (24" CABINET)	SHIPPING WT. (36" CABINET)	MIN. CLEARANCE	
DCX-2	450 lbs. [204 kg]	550 lbs. [249 kg]	SIDES	0
DCX-10	550 lbs. [250 kg]	625 lbs. [284 kg]	BACK	0



2607R4

TWO COMPARTMENT 16 PAN CONVECTION STEAMER ON 36" CABINET DIRECT STEAM OPERATION

D



SPECIFICATIONS:

Shall be a CROWN Model **DCX-16** convection steamer operating on direct steam. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel. The doors shall have 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. The door opening shall be 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain to collect condensate when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, pressure regulator and condensate drain assembly complete with controls for its operation, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear.

PAN CAPACITY PER COMPARTMENT

1" Depth	2.5" Depth	4" Depth	4" & 1" Depth	4" & 2.5" Depth
16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2.5"

OPERATION SHALL BE BY:

Direct non-toxic steam incoming at minimum of 15 psi (103kPa) with a flow of 150 psi (68kg) per hour. A pressure reducing valve shall provide compartment pressure of 9 psi (62kPa) and a control system to cool the drain. The controls shall be equipped for operation on 115VAC, 1 Phase, 60 Hz.





OPTIONAL ITEMS AT EXTRA COST:

- 220 or 240 VAC, 1 Phase, 50 Hz
- Stainless steel frame
- Cabinet size (48" or 60")
- Stainless steel back on cabinet
- Load compensate timer

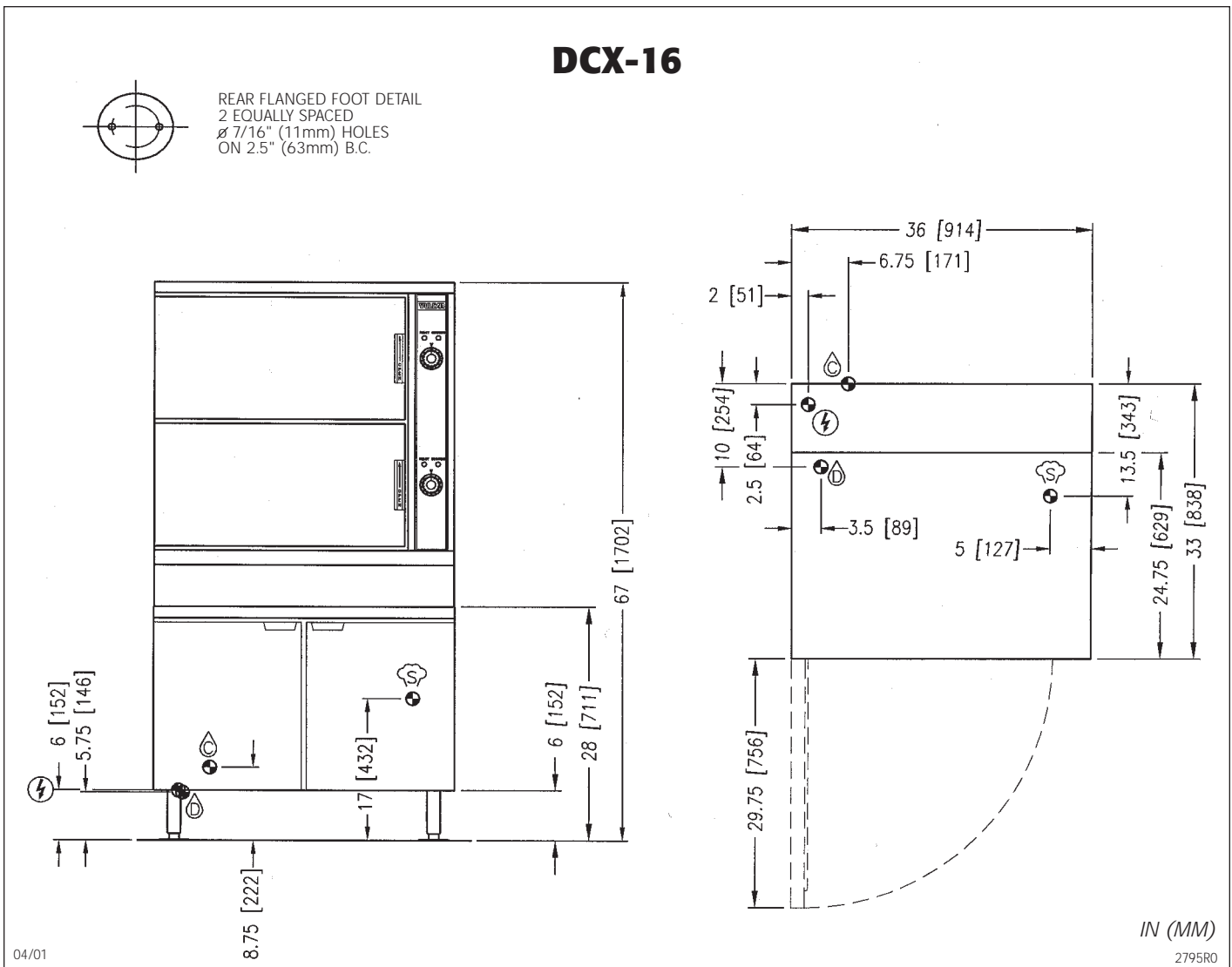
ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Adjustable flanged feet
- Ball float trap

SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM SUPPLY: 3/4" IPS at 30-50 PSI (207-345kPa)*.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).

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



ELECTRIC CABINET BASE CONVECTION STEAMER



Model	Description
ECX-2	6 pan steamer with 24 kW boiler
ECX-10	10 pan steamer with 36 kW boiler

Pan Capacity Per Compartment				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
ECX-2	6	3	2	1
ECX-10	10	5	3	2

SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer on a modular electric steam boiler base, with stainless steel type 304 exterior and #4 finish. The convection steamer shall have doors with removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to drain to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports. The cooking chamber for models ECX-2 shall be 13.875"W x 10.875"H x 19.875D(352mm x 276mm x 504mm) and the cooking chamber for models ECX-10 shall be 13.875"W x 17.375"H x 19.875D(352mm x 441mm x 504mm).

Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. An audible signal which will sound at the end of the cooking cycle.

The cabinet base with electric boiler and controls shall be provided with full perimeter painted angle frame, reinforced boiler mountings, hinged door(s) with magnetic latch and 6"(152mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The unit shall be ASME code stamped and National Board registered.

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 9-11 psi. The controls shall be equipped for operation on:

- 208 VAC, 3 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz
- 380/220 , 3 Phase, 50/60 Hz, 4 wire
- 415/240 , 3 Phase, 50/60 Hz, 4 wire

OPTIONAL ITEMS AT EXTRA COST:

- 36 kW
- 42 kW
- 48 kW (240 VAC min.)
- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz
- 600 VAC, 3 Phase, 50/60 Hz
- CSD-1
- Automatic boiler blow down
- 36" wide cabinet.
- Stainless steel rear panel
- Stainless steel frame
- Split water line
- Correctional package
- Adjustable front flanged feet
- Load compensating timers

ACCESSORIES:

- Steam take off kit (STOK)
- De-liming kit (DPA-1) not available with CSD-1
- Water in "Y" strainer
- Spray and rinse assembly



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: Rating to be as specified on data plate.
- 💧 – COLD WATER: 3/8" O.D. tubing at 25–50 PSI(170–345 kPa)
- 🌀 – STEAM TAKE-OFF CONNECTION: 3/4"IPS optional to operate adjacent equipment.
- 🚰 – DRAIN: 2"IPS piped to open floor drain. No Solid Connection.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

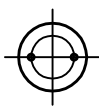
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0–8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

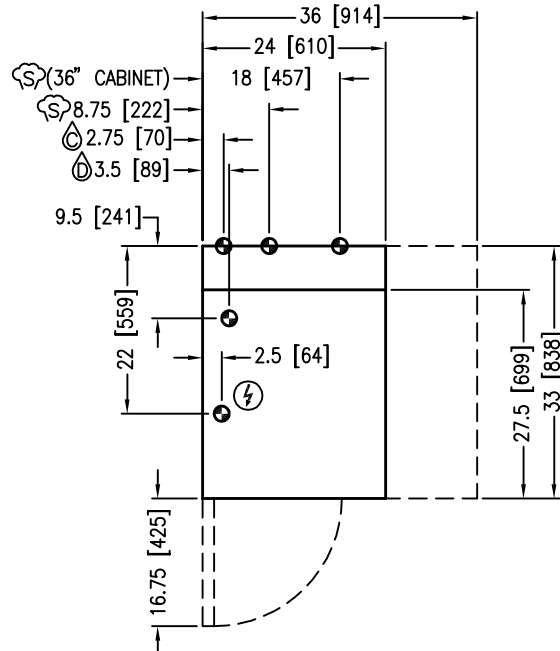
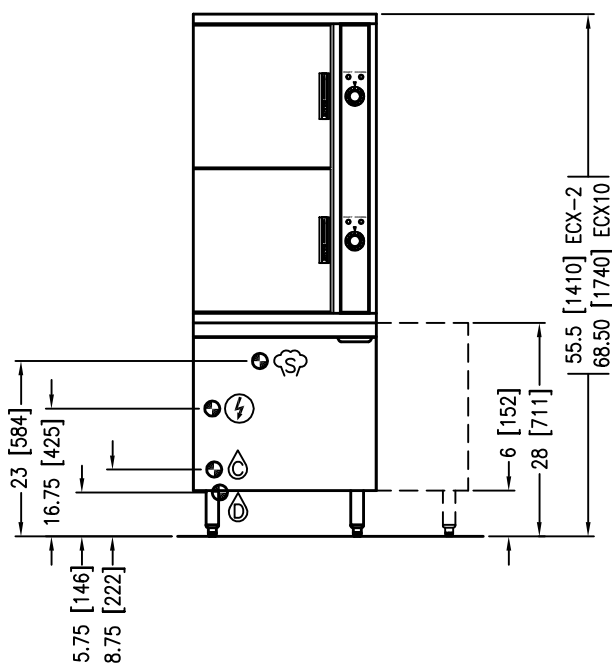
ELECTRICAL CHARACTERISTICS

Available kW			AMPS PER LINE							
MODEL	STD.	OPT.	kW	PHASE	208V	220V	240V	380V	415V	480V
ECX-2	24	36, 42, 48	24	3	66.6	63	57.8	36.5	33.4	28.9
			42	3	116.6	110.2	101	63.8	58.4	50.5
ECX-10	36	42, 48	36	3	99.9	94.5	86.6	54.7	50.1	43.3
			48	3	N/A	N/A	115.5	72.9	66.8	57.7



REAR FLANGED FOOT DETAIL
2 EQUALLY SPACED
Ø7/16" [11mm] HOLES
ON 2.5" [63mm] B.C.

MODEL	SHIPPING WT. (24" CABINET)	SHIPPING WT. (36" CABINET)	MIN. CLEARANCE	
			SIDES	BACK
ECX-2	550 lbs. [249 kg]	650 lbs. [255 kg]	0	0
ECX-10	575 lbs. [260 kg]	700 lbs. [317 kg]	0	0



IN [mm]

3105R6

TWO COMPARTMENT 16 PAN CONVECTION STEAMER ON 36" CABINET WITH ELECTRIC BOILER

E



SPECIFICATIONS:

Shall be a CROWN Model **ECX-16** convection steamer with electric steam boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel. The doors shall have 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. The door opening shall be 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain to collect condensate when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, and boiler mountings, electric boiler with controls, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear.

PAN CAPACITY PER COMPARTMENT

1" Depth	2.5" Depth	4" Depth	4" & 1" Depth	4" & 2.5" Depth
16	8	4	2 x 4" 2 x 1"	2 x 4" 1 x 2.5"

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103kPa) and rated at:

- 42.0 kw (standard)
- 48.0 kw

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz (not available in 48 kw)
- 240 VAC, 3 Phase, 60 Hz

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





OPTIONAL ITEMS AT EXTRA COST:

- Automatic boiler blow down
- 220 or 240 VAC, 1 Phase, 50 Hz
- Two water lines (boiler feed and condensate)
- De-lime piping assembly (DPA-1)
- Stainless steel frame
- Cabinet size (48" or 60")
- Stainless steel back on cabinet
- California State boiler code requirement
- CSD-1
- 380 VAC, 3 PHASE, 50 Hz
- 415 VAC, 3 PHASE, 50 Hz
- 480 VAC, 3 PHASE, 50 Hz
- Load compensate timer

ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Adjustable flanged feet
- Ball float trap
- Water in strainer
- Steam take-off kit

SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – STEAM TAKE-OFF CONNECTION: 3/4" optional to operate adjacent equipment.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

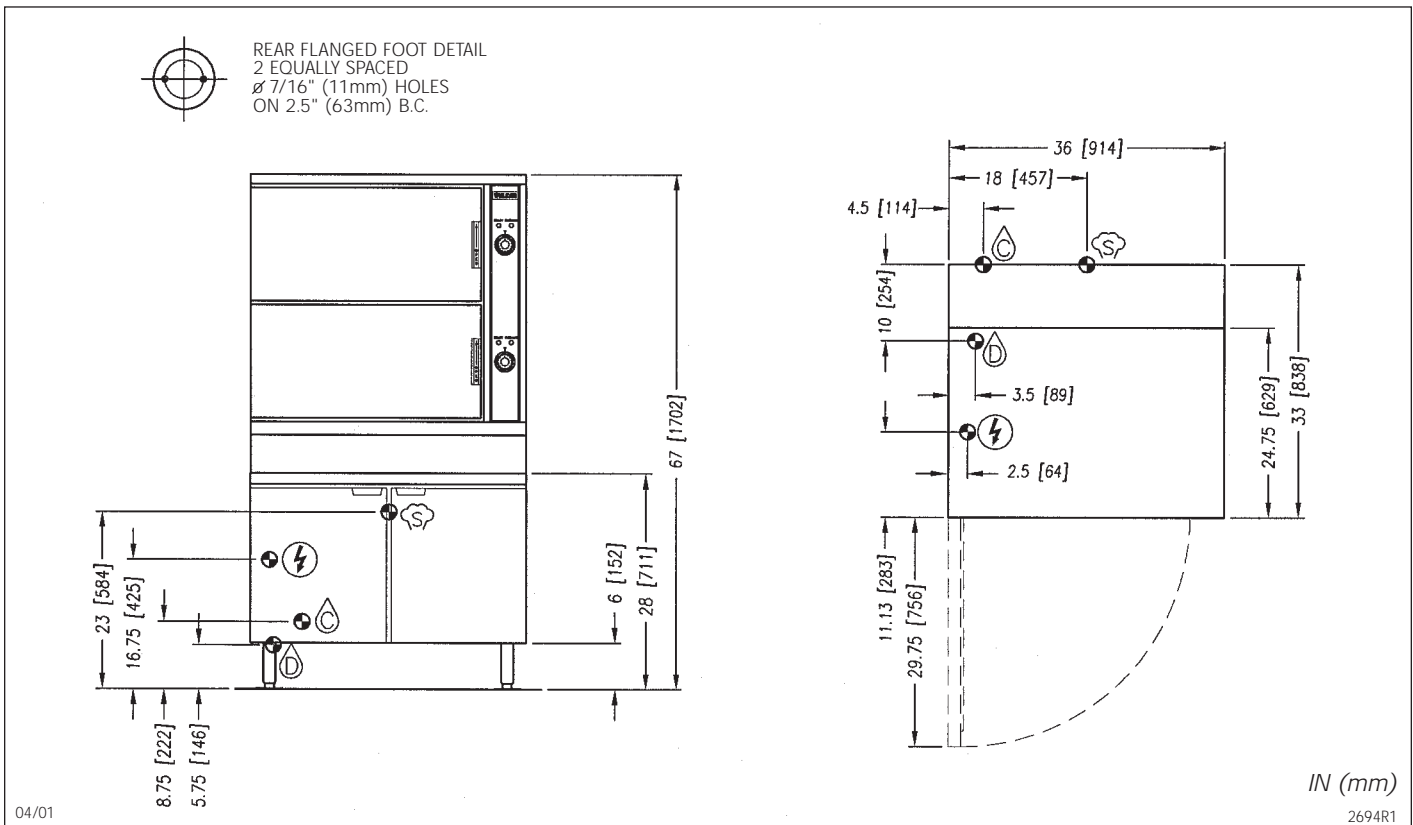
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

ELECTRICAL CHARACTERISTICS

MODEL	PH	208V		220V		240V		380V		415V		480V	
		KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP	KW	AMP
ECX-16	3	42	117	42	111	42	101	42	64	42	59	42	51
	3			48	126	48	116	48	73	48	67	48	58



GAS CABINET BASE CONVECTION STEAMER



Model	Description
GCX-2	6 pan steamer with 140,000 Btu boiler.
GCX-10	10 pan steamer with 200,000 Btu boiler.

Model	Pan Capacity Per Compartment			
	Pan Depth			
	1"	2-1/2"	4"	6"
GCX-2	6	3	2	1
GCX-10	10	5	3	2

SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer on a modular gas fired steam boiler base, with stainless steel type 304 exterior and #4 finish. The convection steamer shall have doors with removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to drain to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports. The cooking chamber for models GCX-2 shall be 13.875"W x 10.875"H x 19.875D(352mm x 276mm x 504mm) and the cooking chamber for models GCX-10 shall be 13.875"W x 17.375"H x 19.875D(352mm x 441mm x 504mm).

Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. An audible signal which will sound at the end of the cooking cycle.

The cabinet base with gas fired boiler and controls shall be provided with full perimeter painted angle frame, reinforced boiler mountings, hinged door(s) with magnetic latch and 6"(152mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The unit shall be ASME code stamped and National Board registered, AGA, CGA and NSF certified.

OPERATION SHALL BE BY:

Gas fired steam boiler operating at 9-11 psi. The controls shall be equipped for operation on 115 VAC, 1 phase, 50/60 Hz.

- Natural gas.
- L.P. gas.

OPTIONAL ITEMS AT EXTRA COST:

- 200,000 BTU, 24" or 36" (610mm or 915mm) cabinet..
- 250,000 BTU, 36" (915mm) cabinet.
- 300,000 BTU, 36" (915mm) cabinet.
- 220 VAC, 1 Phase, 50/60 Hz.
- Electronic ignition.
- CSD-1.
- Automatic boiler blow down.
- 36" wide cabinet size.
- Stainless steel rear panel.
- Stainless steel frame.
- Split water line.
- Correctional package.
- Adjustable front flanged feet.
- Load compensating timers.

ACCESSORIES:

- Steam take off kit (STOK).
- De-liming kit (DPA-1)not available with CSD-1.
- Water in "Y" strainer.
- Spray and rinse assembly.



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 120VAC–60Hz–1PH, max. 2 AMPS.
- Ⓓ – DRAIN: 2" IPS piped to open floor drain. No Solid Connection.
- Ⓒ – COLD WATER: 3/8" O.D. tubing at 25–50 PSI(170–345 kPa)
- Ⓔ – GAS CONNECTION: 3/4" IPS supply line required.
- Ⓔ – STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

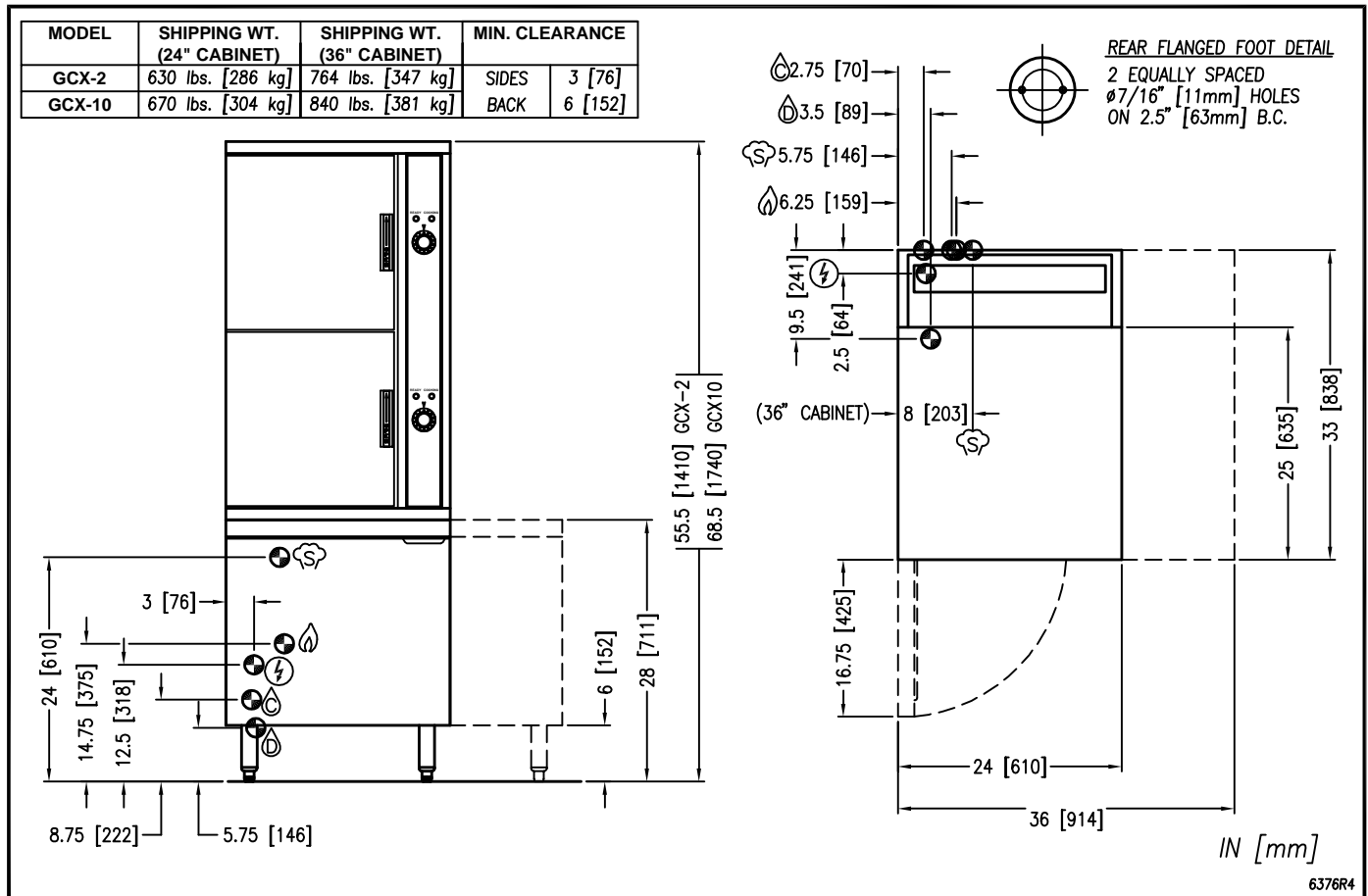
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0–8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

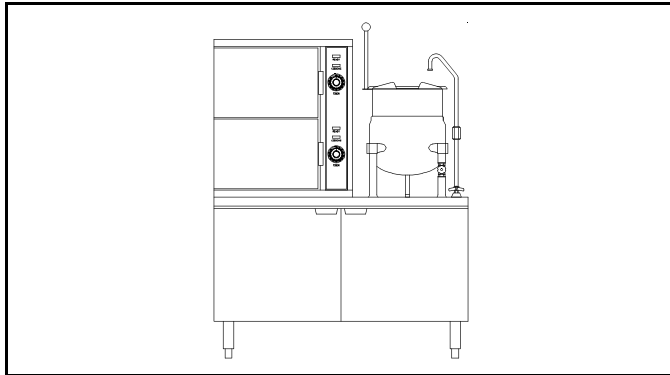
FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	GAS SUPPLY				AVAILABLE CABINET WIDTH	
	BTU/HOUR	KW/HOUR	WATER COLUMN PRESSURES		24"	36"
			NATURAL	PROPANE		
GCX-2	140,000	41.0	7" – 14" [178mm–355mm]	11" – 14" [279mm–355mm]	YES	YES
	200,000	58.6			YES	YES
GCX10	250,000	73.3			NO	YES
	300,000	87.9			NO	YES

MODEL	SHIPPING WT. (24" CABINET)	SHIPPING WT. (36" CABINET)	MIN. CLEARANCE	
GCX-2	630 lbs. [286 kg]	764 lbs. [347 kg]	SIDES	3 [76]
GCX-10	670 lbs. [304 kg]	840 lbs. [381 kg]	BACK	6 [152]



CONVECTION STEAMER WITH KETTLE AND GAS FIRED STEAM BOILER



Model	Description
GCX-2-6	6 pan steamer with 6 gallon kettle and 200,000 btu boiler.
GCX-2-10	6 pan steamer with 10 gallon kettle and 200,000 btu boiler.
GCX-10-6	10 pan steamer with 6 gallon kettle and 250,000 btu boiler.
GCX-10-10	10 pan steamer with 10 gallon kettle and 250,000 btu boiler.

SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer complete with 6 or 10 gallon kettle on a modular gas fired steam boiler base, with stainless steel type 304 exterior and #4 finish, deck mounted faucet valve, swing nozzle and integral sink with common drain. The convection steamer shall have doors with removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to drain to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports. The cooking chamber for models GCX-2 shall be 13.875"W x 10.875"H x 19.875D(352mm x 276mm x 504mm) and the cooking chamber for models GCX-10 shall be 13.875"W x 17.375"H x 19.875D(352mm x 441mm x 504mm). Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall

be reactivated when the door is closed. An audible signal which will sound at the end of the cooking cycle. The cabinet base with gas boiler and controls shall be provided with full perimeter painted angle frame, reinforced kettle and boiler mountings, hinged doors with magnetic latch and 6"(152mm) stainless steel legs fitted with adjustable bullet feet on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The boiler shall be ASME code stamped and National Board registered.

Pan Capacity Per Compartment				
Model	Pan Depth			
	1"	2-1/2"	4"	6"
GCX-2	6	3	2	1
GCX-10	10	5	3	2

OPERATION SHALL BE BY:

Gas fired steam boiler operating at 9-11 psi. The controls shall be equipped for operation on 115VAC, 1 phase, 50/60 Hz.

- Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:

- 250,000 BTU (GCX-2 models)
- 300,000 BTU
- 208-240VAC operation (specify voltage)
- Electronic ignition
- CSD-1
- Automatic boiler blow down
- Stainless steel rear panel
- Stainless steel frame
- Split water line
- Correctional package
- Adjustable front flanged feet
- Load compensating timers

ACCESSORIES:

- Steam take off kit
- De-liming kit (DPA-1) not available with CSD-1
- Water in "Y" strainer
- Spray and rinse assembly



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 120VAC-60Hz-1PH
2 AMPS per compartment or to be as specified on data plate.
- ☁ - STEAM TAKE-OFF CONNECTION: 3/4"IPS optional to operate adjacent equipment.
- 💧 - GAS CONNECTION: 3/4"IPS supply line required.
- 💧 - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- 💧 - HOT WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- 💧 - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- 💧 - SINK DRAIN: 1 1/8" O.D. tubing.

WATER QUALITY STATEMENT

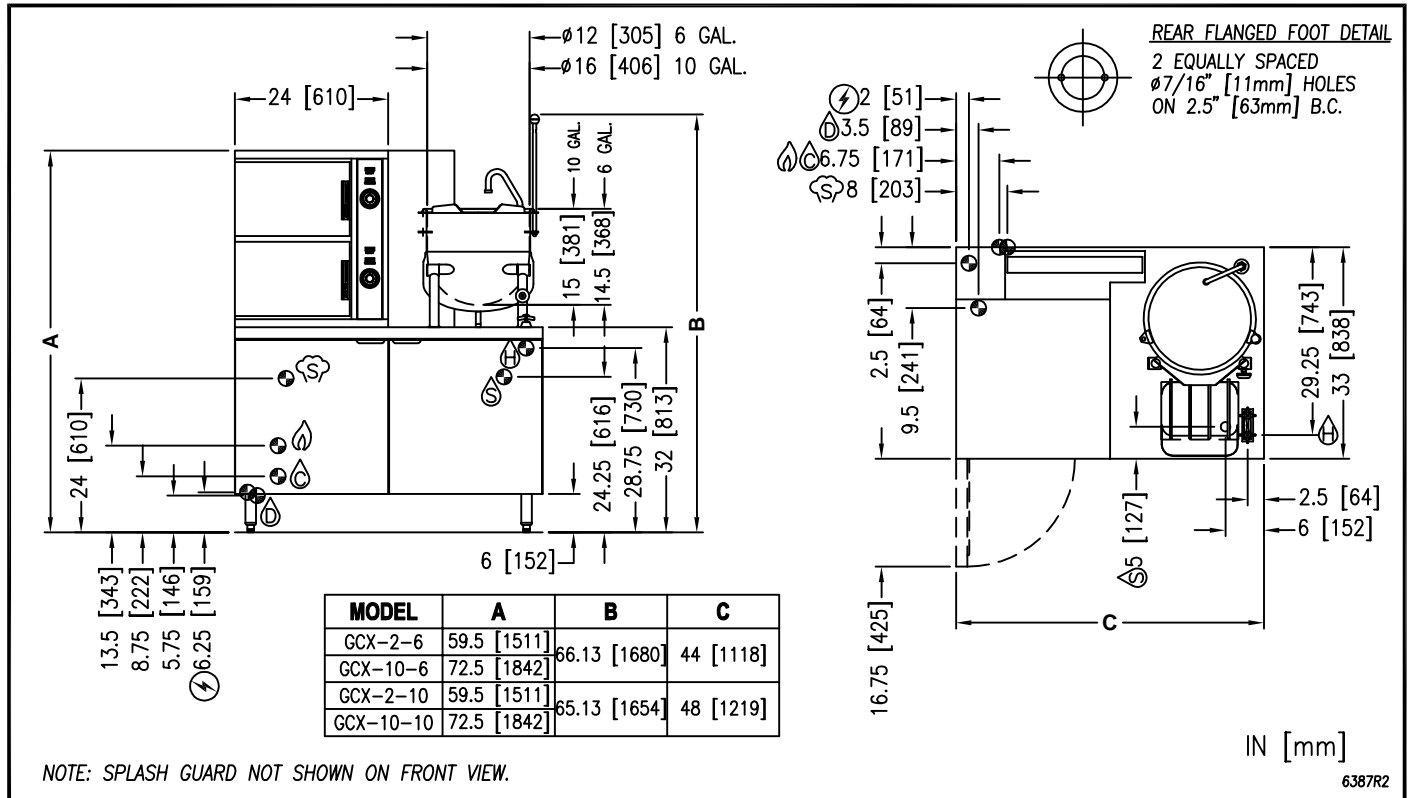
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

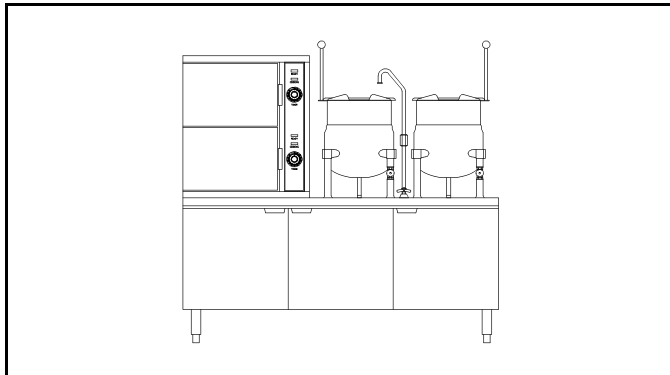
FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	GAS SUPPLY		WATER COLUMN PRESSURES	
	BTU/HOUR	KW/HOUR	NATURAL	PROPANE
GCX-2-6	200,000	58.6	7" - 14" [178mm-355mm]	11" - 14" [279mm-355mm]
GCX-2-10	250,000	73.3		
GCX-10-6	300,000	87.9		
GCX-10-10	300,000	87.9		



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

CONVECTION STEAMER WITH KETTLES AND GAS FIRED STEAM BOILER



Model	Description
GCX-2-6-6	6 pan steamer with two 6 gallon kettles and 250,000 btu boiler.
GCX-10-6-6	10 pan steamer with two 6 gallon kettles and 250,000 btu boiler.

SPECIFICATIONS:

Shall be a CROWN Model _____, convection steamer complete with two 6 gallon kettles on a modular gas fired steam boiler base, with stainless steel type 304 exterior and #4 finish, deck mounted faucet valve, swing nozzle and integral sink with common drain.

The convection steamer shall have doors with removable inner liner of stainless steel, full perimeter gasket seal, outer shell of one piece all welded stainless steel, positive lock and seal mechanism and a stainless steel drip trough connected to drain to collect condensate when doors are opened. Each cooking chamber shall be constructed of all welded type 316 stainless steel, fully insulated and provided with removable stainless steel pan supports. The cooking chamber for models GCX-2 shall be 13.875"W x 10.875"H x 19.875D(352mm x 276mm x 504mm) and the cooking chamber for models GCX-10 shall be 13.875"W x 17.375"H x 19.875D(352mm x 441mm x 504mm). Steamer controls shall be accessible through a fully removable side panel and each compartment shall include a 60 minute mechanical timer with ready and cooking pilot light and shall interrupt steam flow to the chamber when the compartment door is opened during cooking cycle and shall be reactivated when the door is closed. An audible signal which will sound at the end of the cooking cycle.

The cabinet base with gas boiler and controls shall be provided with full perimeter painted angle frame, reinforced kettle and boiler mountings, hinged doors with magnetic latch and 6"(152mm) stainless steel legs fitted with adjustable bullet feet

on the front and adjustable flanged feet on the rear for securing unit to the floor. Boiler controls shall include automatic water level control, pressure gauge, water gauge glass, operating pressure control, safety high-limit pressure control, safety relief valve and cathodic protector. The boiler shall be ASME code stamped and National Board registered.

Model	Pan Capacity Per Compartment			
	Pan Depth			
	1"	2-1/2"	4"	6"
GCX-2	6	3	2	1
GCX-10	10	5	3	2

OPERATION SHALL BE BY:

Gas fired steam boiler operating at 9-11 psi. The controls shall be equipped for operation on 115VAC, 1 phase, 50/60 Hz.

- Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:

- 300,000 BTU
- 208-240VAC operation(specify voltage)
- Electronic ignition
- CSD-1
- Automatic boiler blow down
- Stainless steel rear panel
- Stainless steel frame
- Split water line
- Correctional package
- Adjustable front flanged feet
- Load compensating timers

ACCESSORIES:

- Steam take off kit
- De-liming kit (DPA-1)not available with CSD-1
- Water in "Y" strainer
- Spray and rinse assembly

CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 120VAC-60Hz-1PH
2 AMPS per compartment or to be as specified on data plate.
- ☁ - STEAM TAKE-OFF CONNECTION: 3/4"IPS optional to operate adjacent equipment.
- 💧 - GAS CONNECTION: 3/4"IPS supply line required.
- 💧 - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- 💧 - HOT WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa).
- 💧 - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- 💧 - SINK DRAIN: 1 1/8" O.D. tubing.

WATER QUALITY STATEMENT

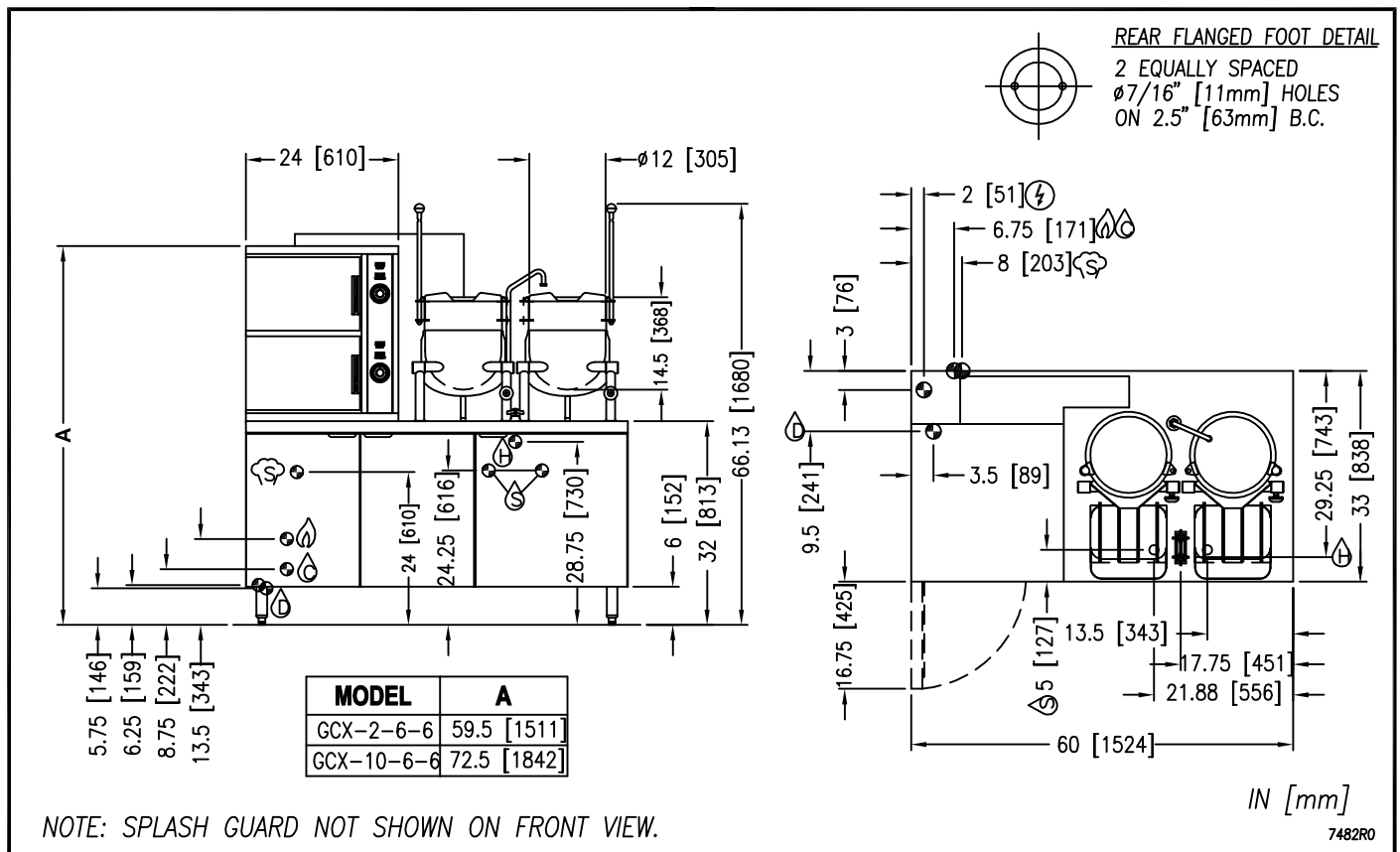
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0-8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	GAS SUPPLY		
	BTU/HOUR	KW/HOUR	WATER COLUMN PRESSURES
GCX-2-6-6	250,000	73.3	NATURAL 7" - 14" [178mm-355mm]
GCX-10-6-6	300,000	87.9	PROPANE 11" - 14" [279mm-355mm]



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

TWO COMPARTMENT 16 PAN CONVECTION STEAMER ON 36" CABINET WITH GAS BOILER

G



Not exactly as shown.

SPECIFICATIONS:

Shall be a CROWN Model **GCX-16** convection steamer with gas steam boiler. The steamer shall be constructed of satin finish stainless steel, type 304, with a cooking chamber of one piece all welded 316 stainless steel. The doors shall have 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. The door opening shall be 14" x 26.5" (356 x 673mm).

The steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough connected to drain to collect condensate when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The timing of each cooking compartment shall be independently controlled by a "60" minute timer, a green ready pilot light and a red cook pilot light. At the end of the cooking cycle an audible signal is sounded. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cooking cycle and shall be reactivated when the door is closed.

The convection steamer shall be mounted on a cabinet base with full perimeter angle frame, reinforced counter, and boiler mountings, gas boiler with controls, all stainless steel exterior, hinged doors and 6" (152mm) stainless steel legs with adjustable bullet feet.

OPERATION SHALL BE BY:

Gas heated steam boiler, operating at 15 psi (103kPa) rated at: 300,000 BTU.

The gas boiler shall be equipped to operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:






- Automatic boiler blow down
- 220 or 240 VAC, 1 Phase, 50 Hz
- Two water lines (boiler feed and condensate)
- De-lime piping assembly (DPA-1)
- Stainless steel frame
- Cabinet size (48" or 60")
- Stainless steel back on cabinet
- California State boiler code requirement
- CSD-1
- Electronic ignition
- Load compensate timer

ACCESSORIES:

- Spray and rinse assembly
- 12" x 20" x 2.5" perforated stainless steel pan
- 12" x 20" x 2.5" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Adjustable flanged feet
- Ball float trap
- Water in strainer
- Steam take off kit



SERVICE CONNECTIONS

-  – ELECTRICAL CONNECTION: 1/2" conduit connection to controls. 2 AMPS per compartment, 120-60-1 or 220-50-1.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa) (250,000 BTU boiler).
-  – GAS CONNECTION: 3/4" IPS supply line required.
-  – STEAM TAKE-OFF CONNECTION: 3/4" IPS optional to operate adjacent equipment.

WATER QUALITY STATEMENT

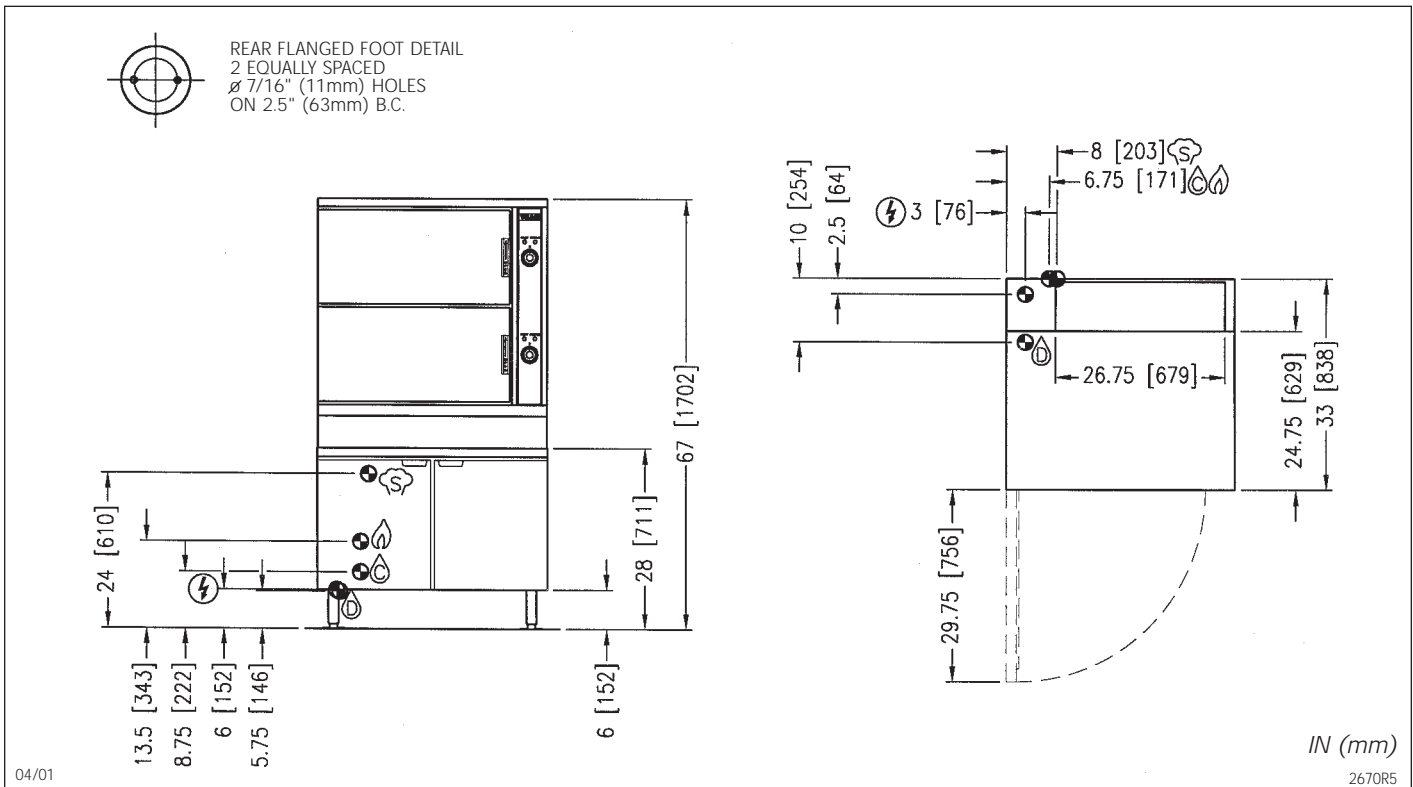
Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

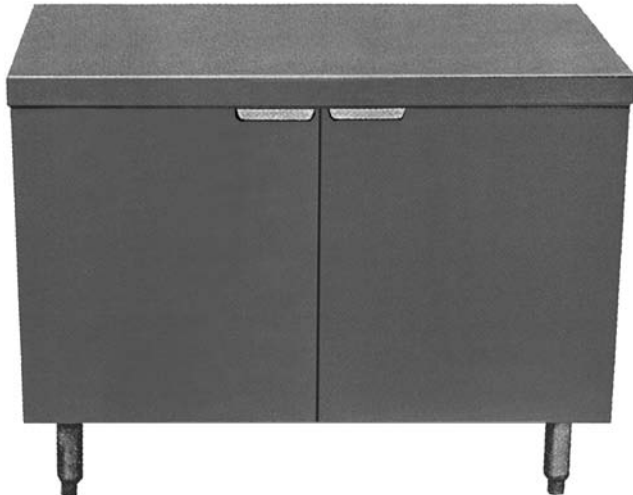
Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

MODEL	BOILER INPUT		
	WATER COLUMN PRESSURES		
GCX-16	Natural Gas	Propane	BTU/HR.
	min. 4" (102mm)	min. 11" (279mm)	250,000
		300,000	87.9



STEAM COIL OPERATED STEAM GENERATOR



Model	Capacity
CSC-24	24" (610 mm) wide by 33" (838 mm)
CSC-36	36" (914 mm) wide by 33" (838 mm)

SPECIFICATIONS:

Shall be a CROWN Model _____, stainless steel steam coil operated stainless steel steam boiler at 15 psi mounted in a cabinet base:

- 24" (610 mm) wide
- 36" (914 mm) wide

Polished stainless steel cabinet base shall be of modular design to match other Crown cooking equipment, and equipped with 6" (152 mm) stainless steel legs and adjustable bullet feet, stainless steel counter top, and hinged doors with magnetic latches.

Unit shall include as standard the following: automatic drain and water level control, cold water condenser, pressure gauge, water gauge glass, pressure control, steam trap, safety relief valve and cathodic descaler.

Steam boiler shall be National Board Registered, and shall be suitable for installation tight against a non-combustible wall. Steam boiler shall be ASME constructed for 15 pound operation.

Steam boiler shall be automatically filled with hot water and brought to pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. Cold water condenser shall automatically condense exhausted steam into water before releasing it to drain.

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.






OPERATION SHALL BE BY:

Unit equipped for operation with minimum incoming pressure of 20 psi (1.4 kg/cm²) and maximum incoming pressure of 50 psi (3.5 kg/cm²) producing a minimum output of 2.6 BHP and 85 pounds of steam per hour.

OPTIONAL ITEMS AT EXTRA COST:

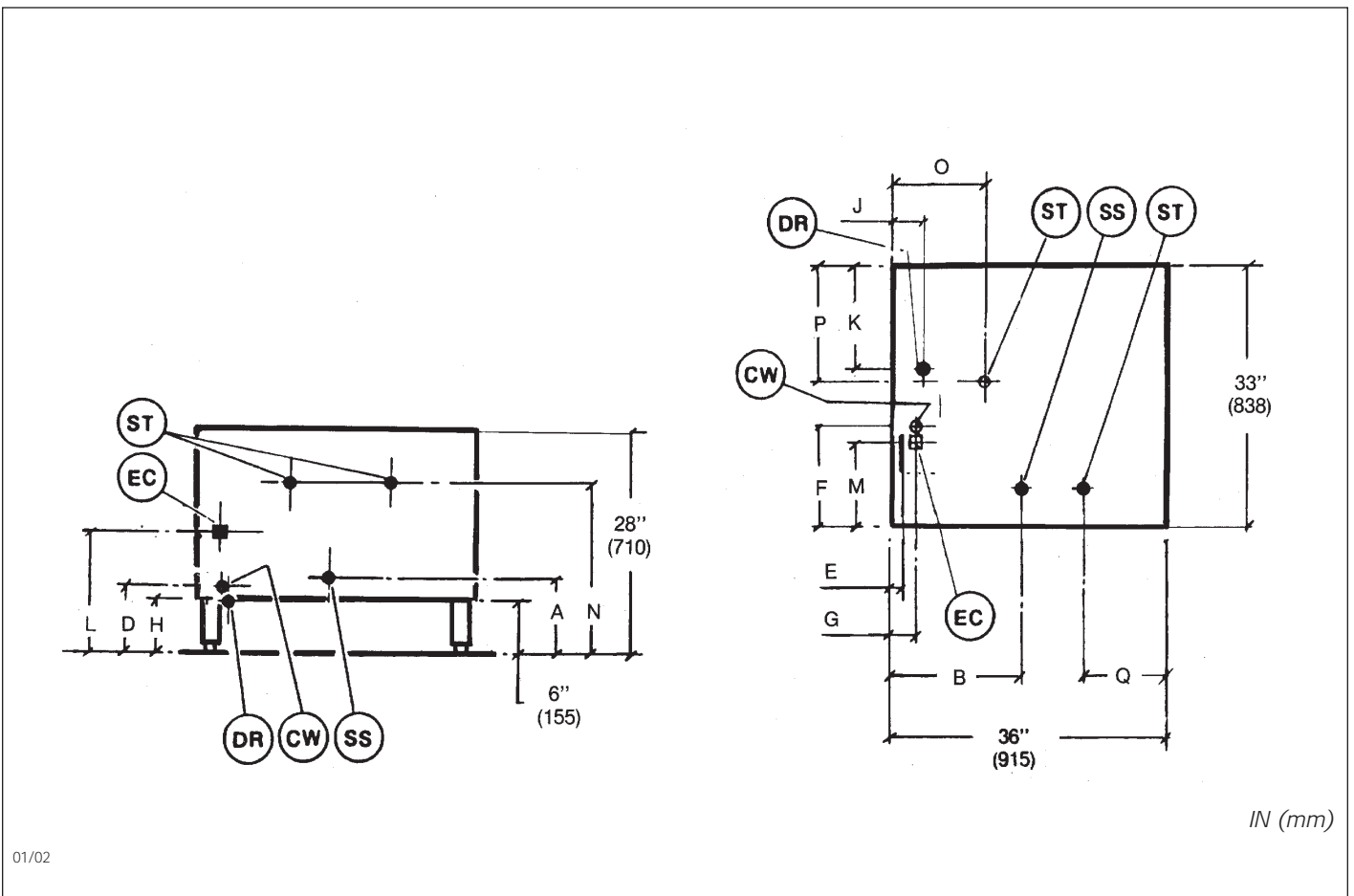
- Pressure reducing valve
Specify requirements
- Condensate return kit

SERVICE CONNECTIONS

-  – COLD WATER: 3/8" (10 mm) copper tube.
-  – Electrical connection 120 Volts, 60 Hertz single phase with grounding wire required unless otherwise specified.
-  – Steam take-off locations to supply steam to adjacent units.
-  – Boiler and compartment drain approximately 2" (51 mm) diameter. Provide open air gap type drain.
-  – 3/4" (19 mm) female pipe connection for steam supply at 30-50 psi.

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
CSC-24 & CSC-36	24" (610 mm) x 33" (838 mm)	inches	9	17	5	7	2	13	3	5.75	4	11	15	11	23	11	12	10
	26" (914 mm) x 33" (838 mm)	mm	229	689	127	179	51	330	76	146	102	279	381	279	584	279	305	254



01/02



ELECTRIC STEAM GENERATOR IN CABINET BASE



Model	Capacities	
	kW	Lbs/Hr.
CE-24, CE-324	24	69
CE-36, CE-336	36	107
CE-42, CE-342	42	128
CE-48, CE-348	48	148

SPECIFICATIONS:

Shall be a CROWN Model _____, electrically heated steam boiler in a cabinet base suitable for operation at any pressure from 9 - 11 psi (62-76 kPa). Polished #4 finish stainless steel cabinet base shall be designed to match other CROWN cooking equipment and shall be equipped with 6" (152 mm) stainless steel legs fitted with adjustable bullet feet, reinforced stainless steel counter top, and hinged door(s) with magnetic latch. All piping shall be confined within the cabinet.

Unit shall include the following as standard, automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing in to the drain.

Boiler shall be ASME Code stamped and National Board Registered and shall be c-CSA-us and NSF certified.

OPERATION SHALL BE BY:

Electrically operated steam boiler, steam rated at 15 psi (103 kPa).
 Electrical rated at:

- 24 kW, 1 and 3 phase
- 36 kW, 3 phase
- 42 kW, 3 phase
- 48 kW, 3 phase, 240 VAC minimum

The steam boiler shall be equipped for operation on:

- 208 VAC, 1 Phase, 50/60 Hz
- 208 VAC, 3 Phase, 50/60 Hz
- 220 VAC, 1 Phase, 50/60 Hz
- 220 VAC, 3 Phase, 50/60 Hz
- 240 VAC, 1 Phase, 50/60 Hz
- 240 VAC, 3 Phase, 50/60 Hz
- 415/240 VAC, 3 Phase, 50/60 Hz
- 380/220 VAC, 3 Phase, 50/60 Hz

STANDARD FEATURES:

- ✓ Automatic water level control.
- ✓ Pressure gauge.
- ✓ Water gauge glass.
- ✓ Pressure control with secondary safety pressure control.
- ✓ Steam trap.
- ✓ Safety relief valve.
- ✓ Cathodic protector.

OPTIONAL ITEMS AT EXTRA COST:

- Automatic boiler blow-down.
- Split water lines (boiler feed and condensate).
- Stainless steel frame.
- Stainless steel cabinet back.
- California State boiler code requirement.
- CSD-1
- 380 VAC, 3 Phase, 50/60 Hz.
- 415 VAC, 3 Phase, 50/60 Hz.
- 480 VAC, 3 Phase, 50/60 Hz.
- Correctional package.
- Front adjustable flange feet.
- Rear adjustable flange feet.

ACCESSORIES:

- Steam take off kit (STOK).
- De-liming kit (DPA-1) not available with CSD-1.
- Water in "Y" strainer



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

- Ⓓ – DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- Ⓒ – COLD WATER: 3/8" O.D. tubing at 25–50 PSI(170–345 kPa)
- Ⓗ – HOT WATER: 3/8" O.D. tubing at 25–50 PSI(170–345 kPa)
- Ⓔ – STEAM TAKE-OFF CONNECTION: 3/4"IPS to operate adjacent equipment.
- Ⓕ – Field Wiring Electrical Connection to be as specified on data plate.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0–8.5

Water which fails to meet these standards should be treated by installation of a water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

ELECTRICAL CHARACTERISTICS

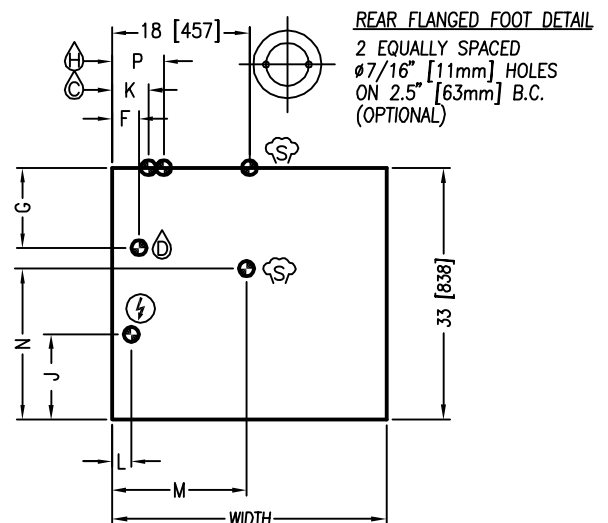
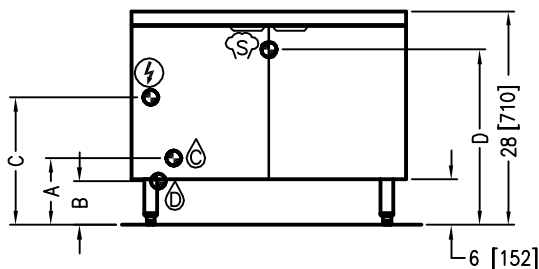
kW	PHASE	OUTPUT MAX. LBS/HR.	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
24	1	69	115.4	109.1	100.0	N/A	N/A	N/A
	3	69	66.6	62.9	57.7	36.5	33.4	28.9
36	3	107	99.9	94.5	86.6	54.7	50.1	43.3
42	3	128	116.6	110.2	101.0	63.8	58.4	50.5
48	3	148	N/A	N/A	115.5	72.9	66.8	57.7

DIMENSIONS

WIDTH	SHIPPING WT.	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	P
24	350 lbs. [159 kg]	inches	8.75	5.75	16.75	23	8.75	3.5	10.5	2.5	11.12	2.75	2.5	13	19.75	4.75
610		mm					222					584				18
36	415 lbs. [188 kg]	inches	222	146	425	584	18	89	267	64	283	4.75	64	21.25	502	6.75
914		mm					457					457				121

MODELS

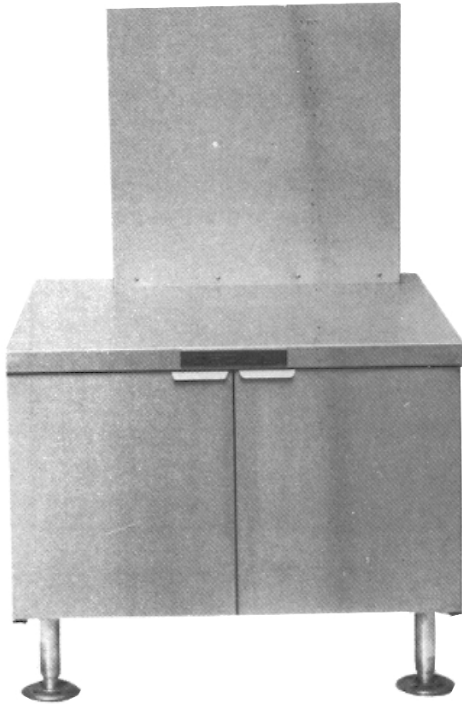
WIDTH	24 kW	36 kW	42 kW	48 kW	MIN. CLEARANCE	
24 inches 610 mm	CE-24	CE-36	CE-42	CE-48	SIDES	0
36 inches 914 mm	CE-324	CE-336	CE-342	CE-348	BACK	0



IN [mm]

3015R5

GAS OPERATED STEAM GENERATOR



SPECIFICATIONS:

Shall be a CROWN Model _____, gas fired steam boiler suitable for operation at any pressure from 5-15 psi (34-103 kPa) and to operate on 115 VAC. Boiler shall be mounted in a cabinet base:

- 24" (610 mm) wide 140,000 or 200,000 BTU.
- 36" (914 mm) wide 200,000, 250,000 or 300,000 BTU

Polished #4 finish stainless steel cabinet base shall be modular design to match other Crown cooking equipment. Shall be equipped with 6" (152 mm) stainless steel legs fitted with adjustable bullet feet, reinforced stainless steel counter top, and hinged doors with magnetic latches. All piping shall be confined within cabinet.

Unit shall include the following as standard: automatic water level control, pressure gauge, water gauge glass, pressure control with secondary safety pressure control, safety relief valve and cathodic protector.

Thermostatically controlled cold water shall automatically condensate exhausted steam into water before releasing it to the drain.

Model	Width	BTU/HR
CG 214(E)	24"	140,000
CG 314(E)	36"	140,000
CG 414(E)	48"	140,000
CG 220(E)	24"	200,000
CG 320(E)	36"	200,000
CG 325(E)	36"	250,000
CG 330(E)	36"	300,000

OPERATION SHALL BE BY:

Gas operated 15 psi (103 kPa) steam boiler operating on 115 VAC:

- Natural Gas
- L.P. Gas
- 140,000 BTU
- 200,000 BTU
- 250,000 BTU
- 300,000 BTU

OPTIONAL ITEMS AT EXTRA COST:






- 220 VAC operation
- 240 VAC operation
- Pressure reducing valve
- Electronic ignition
- California code
- CSD-1
- Automatic boiler blow down
- Stainless steel rear panel
- Front flanged feet
- Rear flanged feet
- Split water line
- Correctional package

ACCESSORIES:

- Steam take off kit
- Ball float trap
- De-liming kit (DPA-1)
- Water in "Y" strainer



SERVICE CONNECTIONS

-  – Unless otherwise specified, Field Wire Electrical Connection to be 120 Volts, 60 Hertz single phase with grounding wire.
-  – DRAIN: 2" IPS piped to open floor drain. No solid connection.
-  – COLD WATER: 3/8" O.D. tubing at 25-50 PSI (170 - 345kPa).
-  – GAS CONNECTION: 3/4" IPS supply line required.
Natural Gas: min. 7" (178 mm) Water Column. Propane: min. 11" (279 mm) Water Column.
-  – STEAM TAKE-OFF CONNECTION: 3/4" IPS.

WATER QUALITY STATEMENT

Water quality is the major factor affecting the performance of your appliance. If you are unsure of water quality, consult a local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

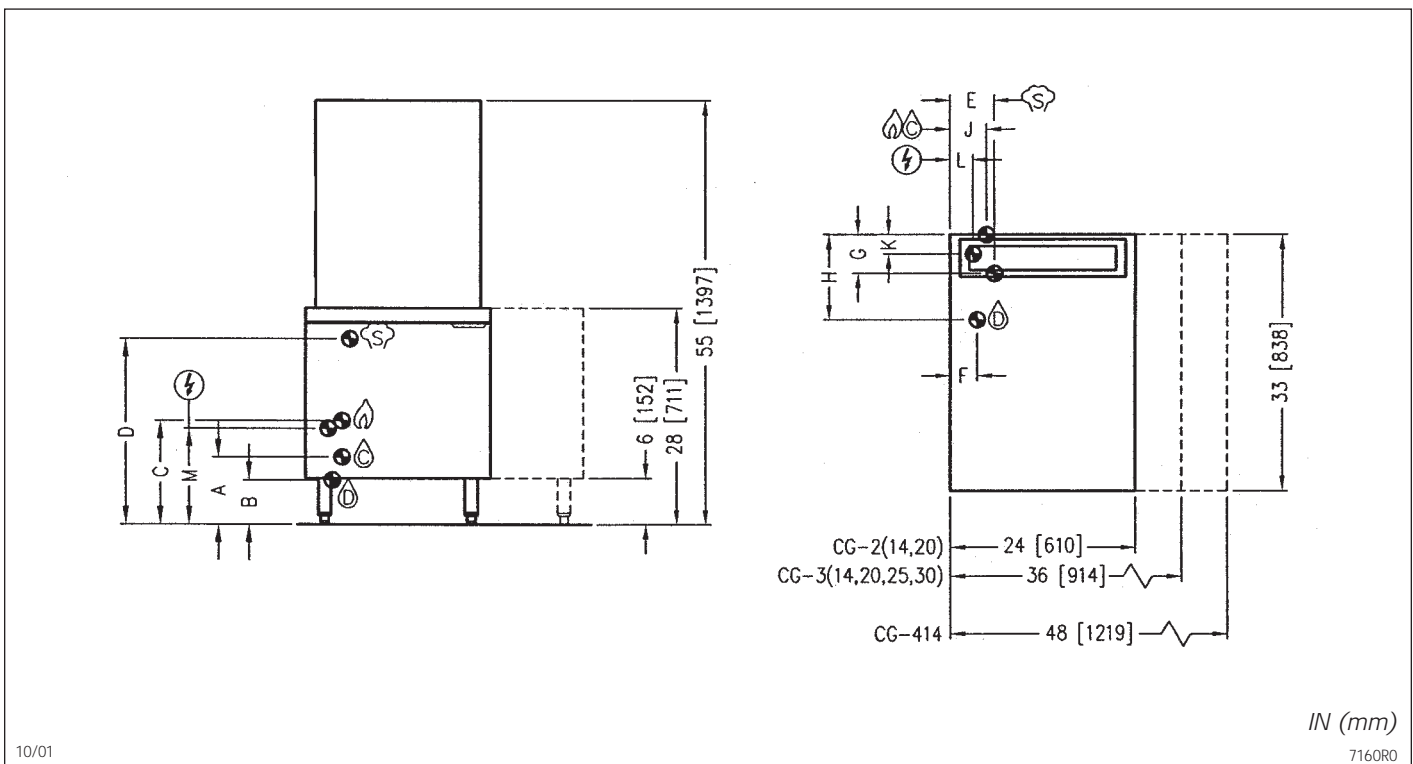
Total dissolved solids	Less than 60 PPM
Total alkalinity	Less than 20 PPM
Silica	Less than 13 PPM
Chlorine	Less than 1.5 PPM
pH Factor	7.0 - 8.5

Water which fails to meet these standards should be treated by installation of water conditioner.

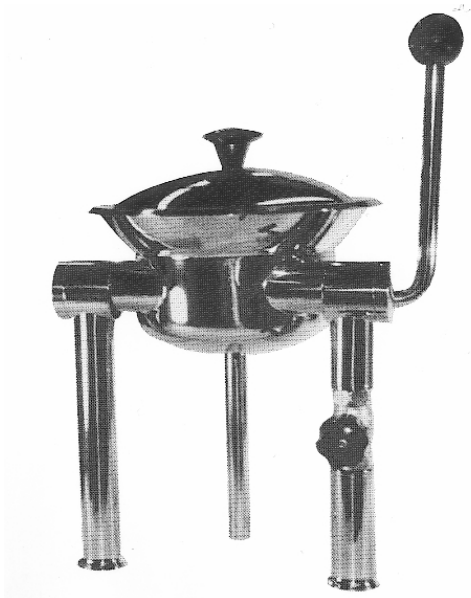
FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.

DIMENSIONS

MODEL	BTU/HR	UNITS	A	B	C	D	E	F	G	H	J	K	L	M
CG-(2,3,4)14	140,000	inches	8.75	5.75	13.5	24	5.75	3.5	5	11	4.75	2.5	3	12.5
CG-220	200,000	mm	222	146	343	610	146	89	127	279	121	64	76	318
CG-320	200,000	inches					8		6		6.75			6
CG-325	250,000	mm					203		152		171			152
CG-330	300,000													



DIRECT STEAM TABLE MOUNT STEAM JACKETED "OYSTER COOKER"



Model		Capacity
TOC-1	Oyster Cooker	1 Qt.
TOC-2	Oyster Cooker	2 Qt.

SPECIFICATIONS:

Shall be a CROWN Model _____, stainless steel type 304 satin finished. Cooker operating at a max. 15 psi (103kPa).

Oyster Cooker will tilt on kettle trunnions having lifetime "O" ring seals. Ease of tilting is provided with a right tilt handle and a pouring lip is provided to direct fluid flow.

Oyster Cooker is supported on kettle trunnions by left and right legs and a centre rigid leg provides level support. The right leg shall have a steam control valve to regulate steam entry into the jacket. The left leg provides a means for removing condensate formed in the jacket.

REQUIREMENT:

Remote steam source - max. 15 psi (103kPa).

Steam trap for each oyster cooker.




One safety relief valve for one or more units connected to the same steam supply line. (See reverse).

Steam shut off valve in steam line convenient and adjacent to unit.

If steam source is a considerable distance away from oyster cooker, condensate will likely form in the steam line and will require a ball float trap for removal of condensate.

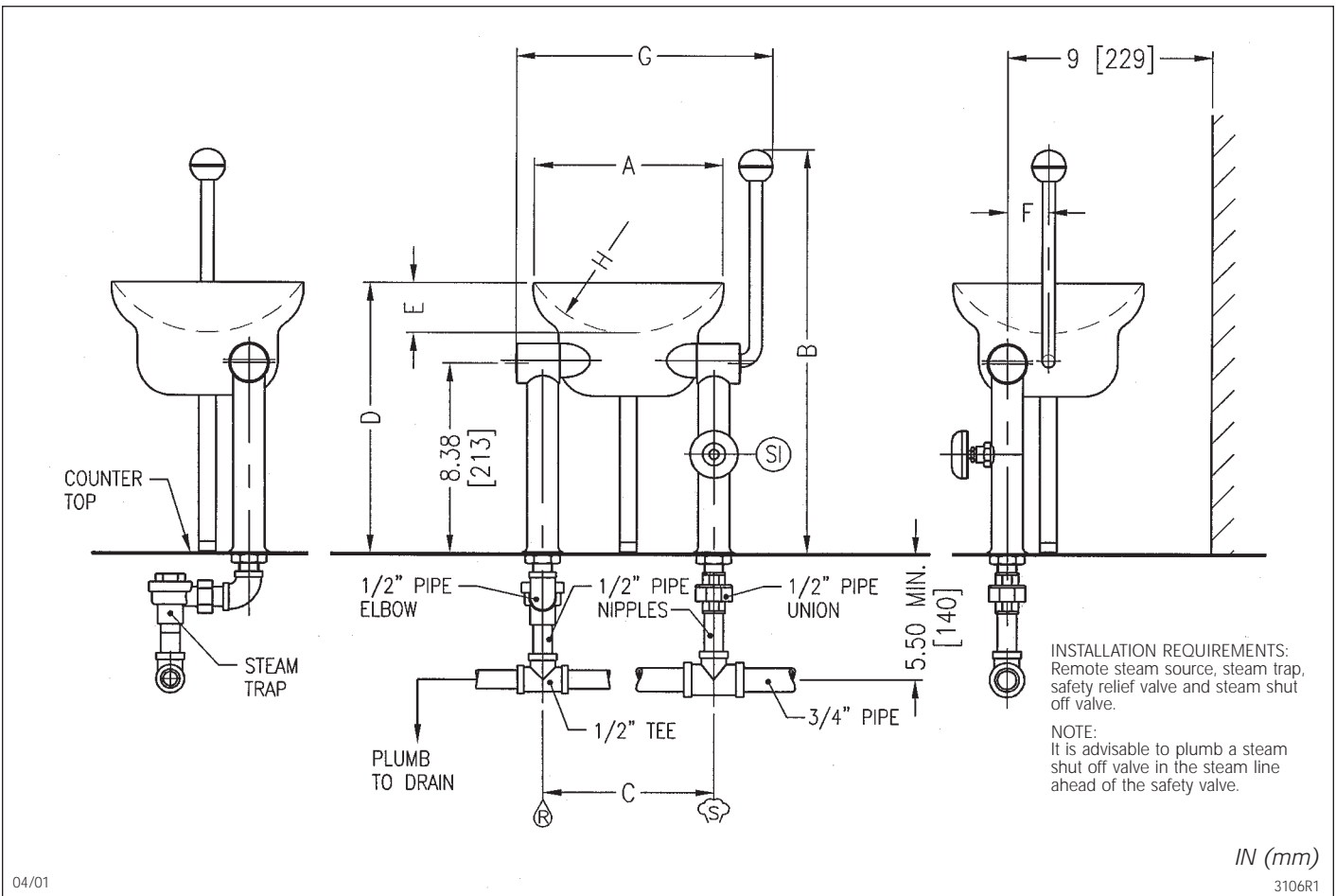


SERVICE CONNECTIONS

-  – STEAM SUPPLY: 1/2" IPS for incoming steam at a minimum of 5 PSI (34kPa) and a maximum of 15 PSI (103kPa).
-  – CONDENSATE RETURN: 1/2" IPS condensate return from cooker may be connected to condensate return line.
-  – STEAM CONTROL VALVE: Regulates flow of steam into cooket jacket.

DIMENSIONS

MODEL	CAPACITY	UNITS	A	B	C	D	E	F	G
TOC-1	1 quart 0.95 litres	inches mm	8.25 210	17.88 454	7.5 191	12 305	2.25 57	1.88 48	11.25 286
TOC-2	2 quart 1.9 litres	inches mm	10 254	17.88 454	8.5 216	12.12 308	2.63 67	2.375 60	12.38 314



04/01

3106R1

OYSTER BAR

E



SPECIFICATIONS:

Shall be a CROWN Model _____, complete with 4 one quart or 4 two quart Oyster Cookers mounted on a common base cabinet with Electric Steam Generator.

Cabinet Base has a full perimeter angle frame, reinforced counter and boiler mountings. Stainless steel type 304 front, two sides and top. Stainless steel 6" adjustable bullet feet.

Oyster Cookers shall be of 18-8 type 304 satin finish stainless steel, welded one-piece solid construction. Lift off covers.

Model	Capacity
OB 4-1-48-E	1 Quart x 4
OB 4-2-54-E	2 Quart x 4

OPERATION SHALL BE BY:

Electrically heated steam boiler operating at 15 psi (103 kPa) and rated at:

- 24 kw (standard)
- 36 kw (Optional at extra cost)
- 42 kw (Optional at extra cost)

The steam boiler shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz
- 240 VAC, 3 Phase, 60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- Single Pantry Faucet
- Double Pantry Faucet
- Nylon Cutting Board
- 380 VAC, 3 Phase, 50 Hz
- 415 VAC, 3 Phase, 50 Hz
- 480 VAC, 3 Phase, 60 Hz



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

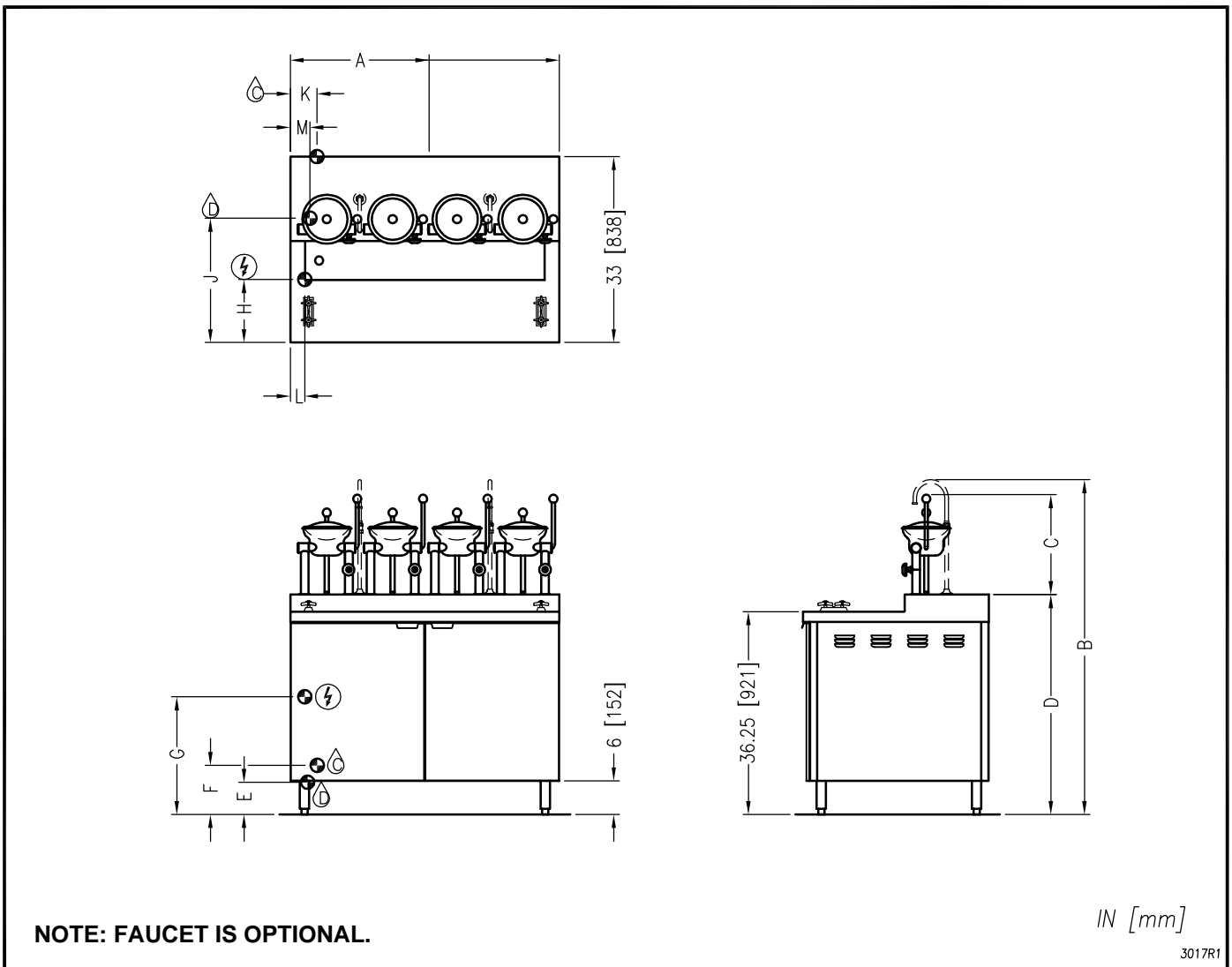
- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls.
- 💧 - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- 💧 - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa) .

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
OB	24	3	66.6	63	57.7	36.5	33.4	28.9
	36	3	99.9	94.5	86.6	54.7	50.1	43.3
	42	3	116.6	110.2	101	63.8	58.4	50.5

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M
OB 2-1-27-E	inches	27	59.75	17.88	39.25	5.75	8.75	21	11.25	22	4.75	2.5	3.5
	mm	686											
OB 4-1-48-E	inches	48	1518	454	997	146	222	533	285	559	121	63.5	89
	mm	1219											



CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

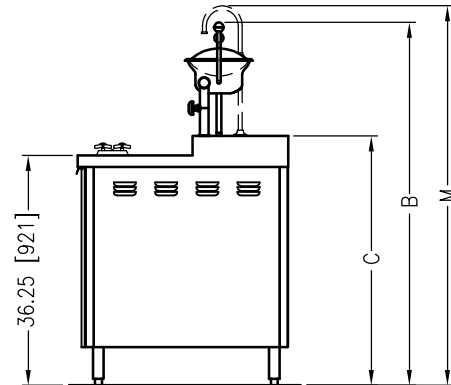
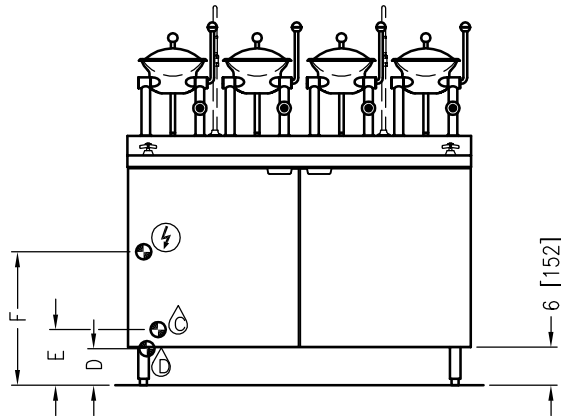
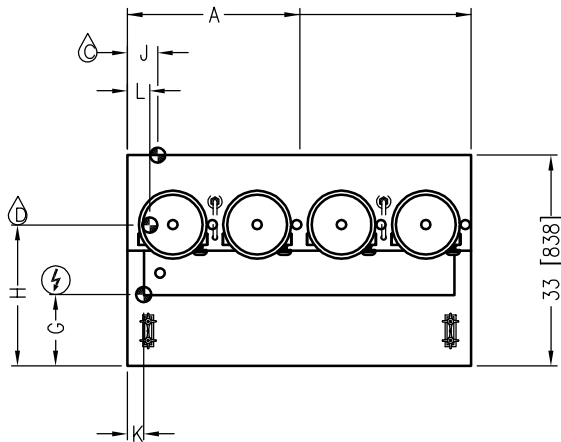
- ⚡ - ELECTRICAL CONNECTION: 1/2" conduit connection to controls.
- 💧 - DRAIN: 2"IPS piped to open floor drain. No Solid Connection.
- 💧 - COLD WATER: 3/8" O.D. tubing at 25-50 PSI(170-345 kPa) .

ELECTRICAL CHARACTERISTICS

MODEL	kW	PHASE	AMPS PER LINE					
			208V	220V	240V	380V	415V	480V
OB	24	3	66.6	63	57.7	36.5	33.4	28.9
	36	3	99.9	94.5	86.6	54.7	50.1	43.3
	42	3	116.6	110.2	101	63.8	58.4	50.5

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M
OB 2-2-27-E	inches	27	57.12	39.25	5.75	8.75	21	11.25	22	4.75	2.5	3.5	59.75
	mm	686											
OB 4-2-54-E	inches	54	1451	997	146	222	533	285	559	121	63.5	89	1518
	mm	1372											



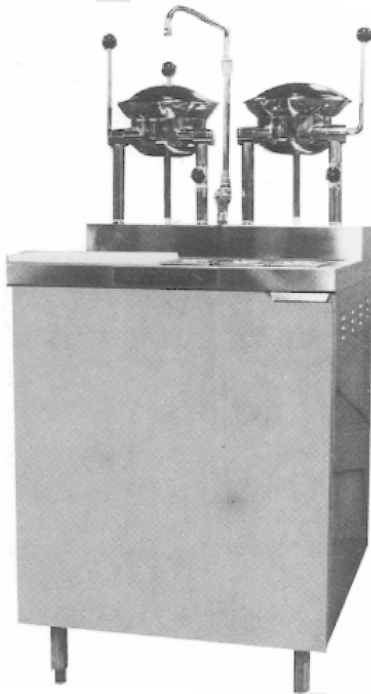
NOTE: FAUCET IS OPTIONAL.

IN [mm]

6414R1

GAS OYSTER BAR

G



Not Exactly as Shown

SPECIFICATIONS:

Shall be a CROWN Model _____, consisting of two direct steam tilting oyster cookers. Oyster cookers shall be constructed of type 304 stainless steel with a #4 finish, one piece welded construction. Each cooker shall be equipped with a tilt handle and heat resistant knob, allowing the cooker to be tilted forward 90° for complete emptying. The stainless steel mounting legs shall have the steam supply and condensate within the legs and the right leg fitted with the steam control valve for the oyster cooker. Oyster cookers are standard with a stainless steel lift off cover.

The oyster cookers are mounted on a cabinet base with full perimeter angle frame, reinforced counter, spillage sink complete with drain and drain screen, boiler mountings, gas boiler with controls, hinged doors with magnetic catches, removable side panels and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet. All #4 finish stainless steel exterior. Steam manifold concealed within cabinet fitted with steam trap and safety relief valve.

Model	Capacity
OB 2-1-27-G	2 x 1 quart 2 x 1 litre
OB 2-2-27-G	2 x 2 quart 2 x 2 litre

OPERATION SHALL BE BY:

Gas operated 15 psi (103 kPa) steam boiler operating on 115 VAC, 1 phase, 60 Hz rated at 140,000 BTU.

- Natural gas
- L.P. gas

OPTIONAL ITEMS AT EXTRA COST:




- 208-240 VAC specify voltage
- 200,000 BTU boiler
- Electronic ignition
- California code
- CSD-1
- Automatic blowdown
- Split water lines (boiler feed and condensate)
- Correctional package
- Deck mount elevated swing spout with concealed valve
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout
- Nylon cutting board

ACCESSORIES:

- Steam take off kit
- De-lime kit DPA-1 (not available with CSD-1)



SERVICE CONNECTIONS

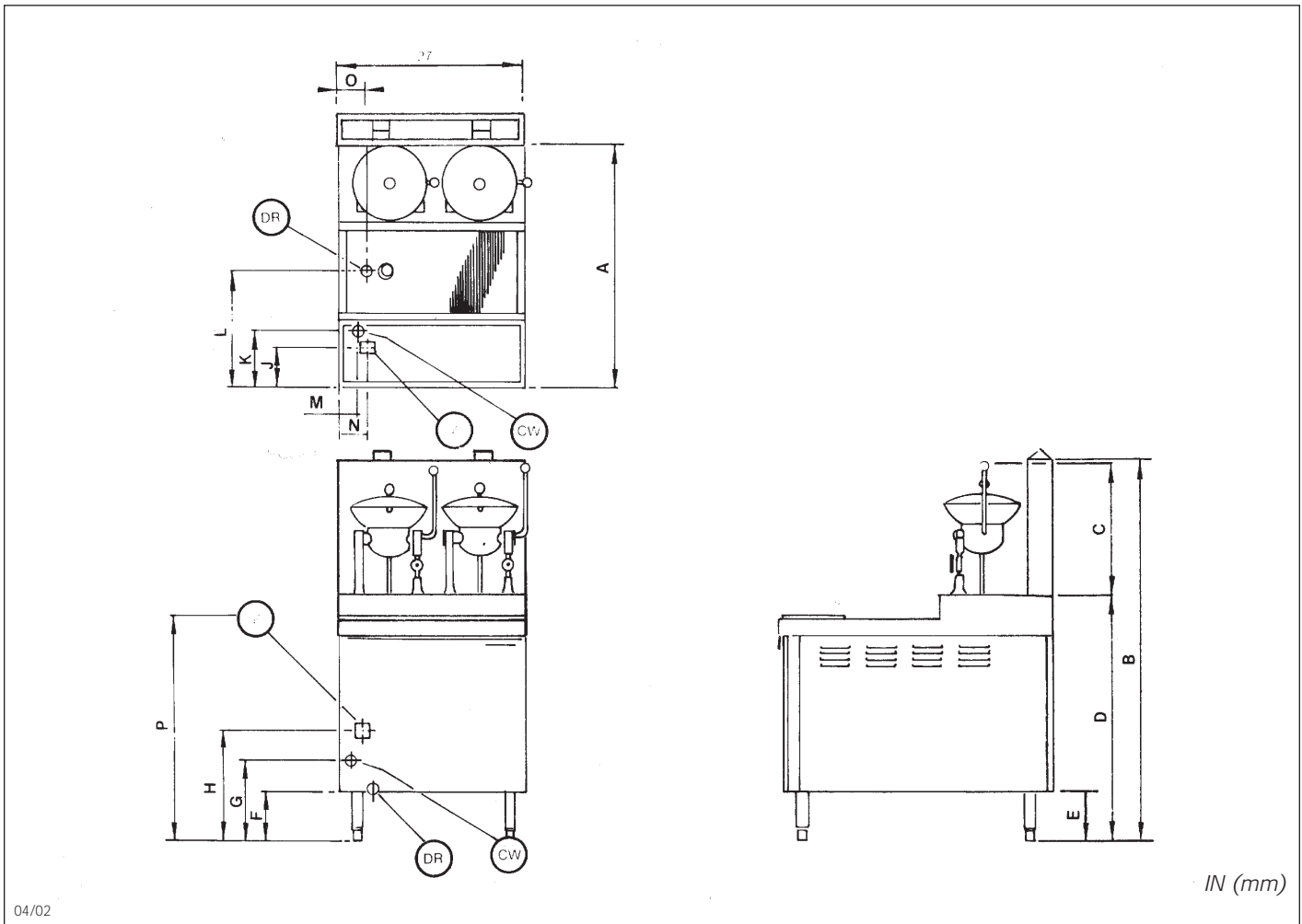
-  – COLD WATER: 3/8" (10 mm) tubing.
-  – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – GAS CONNECTION: 3/4" (19 mm) IPS

ELECTRICAL CHARACTERISTICS

MODEL	FUEL	BTU/HOUR	kCAL/HOUR	WATER COLUMN PRESSURE
OB	Natural Gas	140,000	35,443	min. 4" (102 mm)
	Propane	140,000	35,443	max. 11" (279 mm)

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P
OB 2-1-27-G or OB 2-2-27-G	inches	33	55	15.75	39.5	6	6	7.5	8	4	14	19.25	1.5	4	3.75	36.5
	mm	838	1397	394	988	150	150	188	203	102	350	481	38	102	94	927



04/02

TILTING OYSTER COOKER

D



SPECIFICATIONS:

Shall be a CROWN Model _____, consisting of four direct steam connected steam, tilting oyster cookers. Oyster cookers shall be constructed of type 304 stainless steel with a #4 finish, one piece welded construction. Each cooker shall be equipped with a tilt handle and heat resistant knob, allowing the cooker to be tilted forward 90° for complete emptying. The stainless steel mounting legs shall have the steam supply and condensate within the legs and the right leg fitted with the steam control valve for the oyster cooker. Oyster cookers are standard with a stainless steel lift off cover.

The oyster cookers are mounted on a cabinet base with full perimeter angle frame, reinforced counter, spillage sink complete with drain and drain screen, boiler mountings, gas boiler with controls, hinged doors with magnetic catches, removable side panels and 6" (152 mm) stainless steel legs fitted with adjustable bullet feet. All #4 finish stainless steel exterior. Steam manifold concealed within cabinet fitted with steam trap and safety relief valve.

Model	Capacity
OB 2-1-27-G	2 x 1 quart 2 x 1 litre
OB 3-1-36-G	3 x 1 quart 3 x 1 litre
OB 4-1-48-G	4 x 1 quart 4 x 1 litre

OPERATION SHALL BE BY:

Gas operated 15 psi (103 kPa) steam boiler operating on 115 VAC, 1 phase, 60 Hz rated at 140,000 BTU.

- Natural gas
- L.P. gas



OPTIONAL ITEMS AT EXTRA COST:

- 208-240 VAC specify voltage
- 200,000 BTU boiler
- 250,000 BTU boiler
- 300,000 BTU boiler
- Electronic ignition
- California code
- CSD-1
- Automatic blowdown
- Split water lines (boiler feed and condensate)
- Correctional package
- Deck mount elevated swing spout with concealed valve
- Single pantry faucet with swing spout
- Double pantry faucet with swing spout
- Nylon cutting board

ACCESSORIES:

- Steam take off kit
- De-lime kit DPA-1 (not available with CSD-1)

SERVICE CONNECTIONS

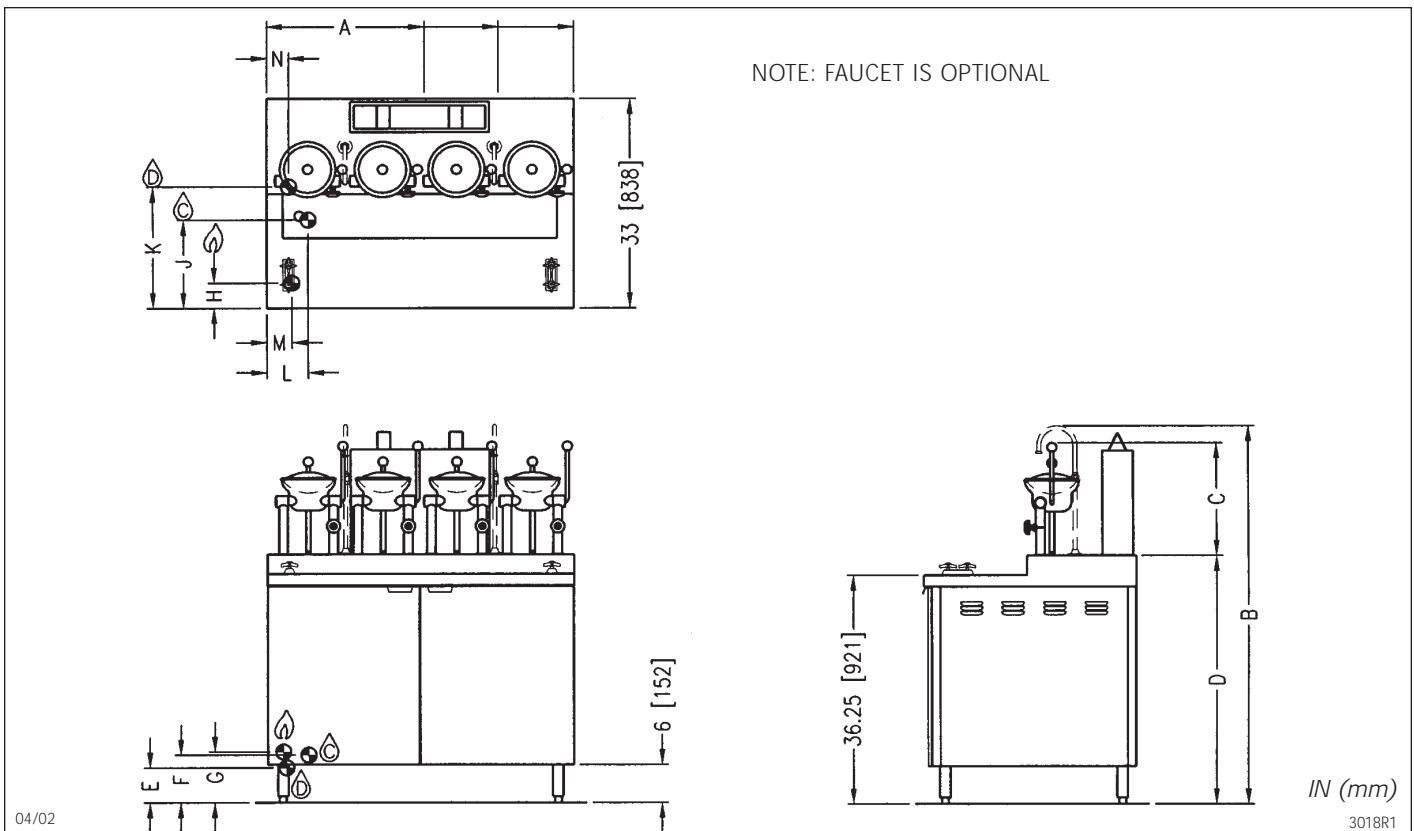
- GC** – GAS CONNECTION: 3/4" (19 mm) IPS supply line required.
-  – DRAIN: 2" (51 mm) IPS piped to open floor drain. No solid connection.
-  – COLD WATER: 3/8" (10 mm) O.D. tubing at 25-50 PSI (170-345 kPa)

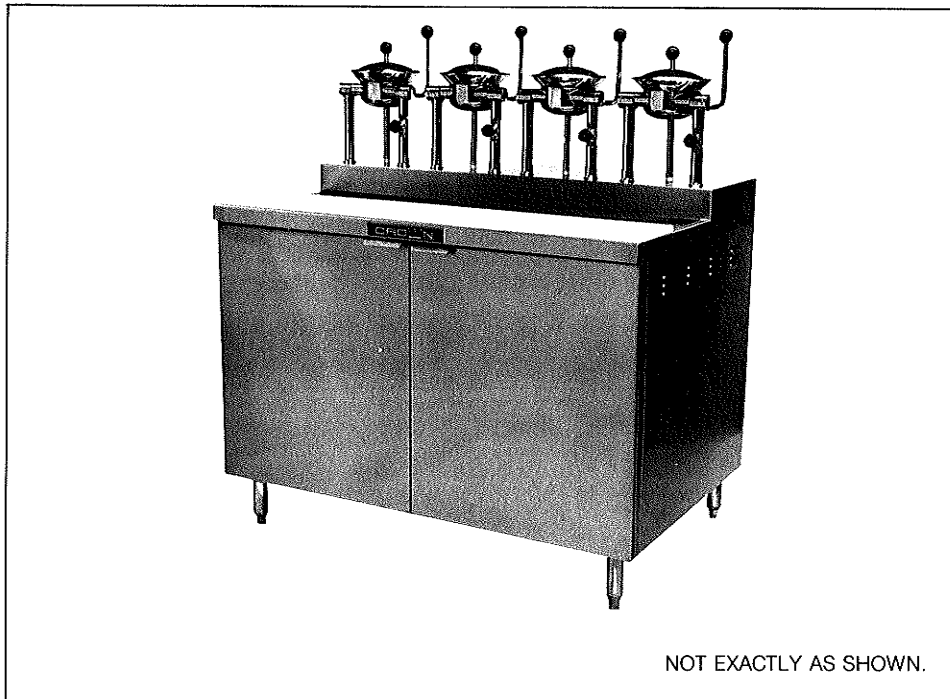
ELECTRICAL CHARACTERISTICS

MODEL	FUEL	BTU/HOUR	kw/HR.	WATER COLUMN PRESSURE
OB	Natural Gas	140,000	41.0	4" (102 mm)
	Propane	140,000	41.0	11" (279 mm)
	Natural Gas	200,000	58.6	4" (102 mm)
	Propane	200,000	58.6	11" (279 mm)
	Natural Gas	250,000	73.3	4" (102 mm)
	Propane	250,000	73.3	11" (279 mm)

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L	M	N
OB 2-1-27-G	inches mm	27 686												
OB 3-1-36-G	inches mm	27 686	59.75 1518	17.88 454	39.25 997	5.75 146	8.75 222	8 203	4 102	14 355	19.25 489	1.5 38	4 102	3.5 89
OB 4-1-48-G	inches mm	27 686												





NOT EXACTLY AS SHOWN.

GAS OYSTER BAR

Model
OB 4-1-48-G
OB 4-2-54-G

SPECIFICATIONS: Oyster Bar shall be Crown Model OB 4-1-48-G or OB 4-2-54-G complete with 4 One Quart or 4 Two Quart Oyster Cookers mounted on a common base cabinet with Gas Steam Generator.

Cabinet Base has a full perimeter angle frame, reinforced counter and boiler mountings. Stainless Steel Type 304 front, two sides and top. Stainless Steel 6" adjustable bullet feet.

Oyster Cookers shall be 18-8 type 304 Satin Finish Stainless Steel, welded one-piece solid construction. Lift Off Covers.

OPERATION SHALL BE BY:

Gas Heated Steam Boiler operating at 15 psi (1 kg/cm²) and rated at:

- 140,000 BTU(Standard)
- 200,000 BTU(Optional at extra cost)
- 250,000 BTU(Optional at extra cost)

The Steam Boiler shall be equipped for operation on:

- Natural Gas (To be specified)
- Propane Gas (To be specified)

OPTIONAL ITEMS AT EXTRA COST:

- Brass Finish on Outside of Oyster Cookers and Cover.
- Single Pantry Faucet
- Double Pantry Faucet
- Nylon Cutting Board



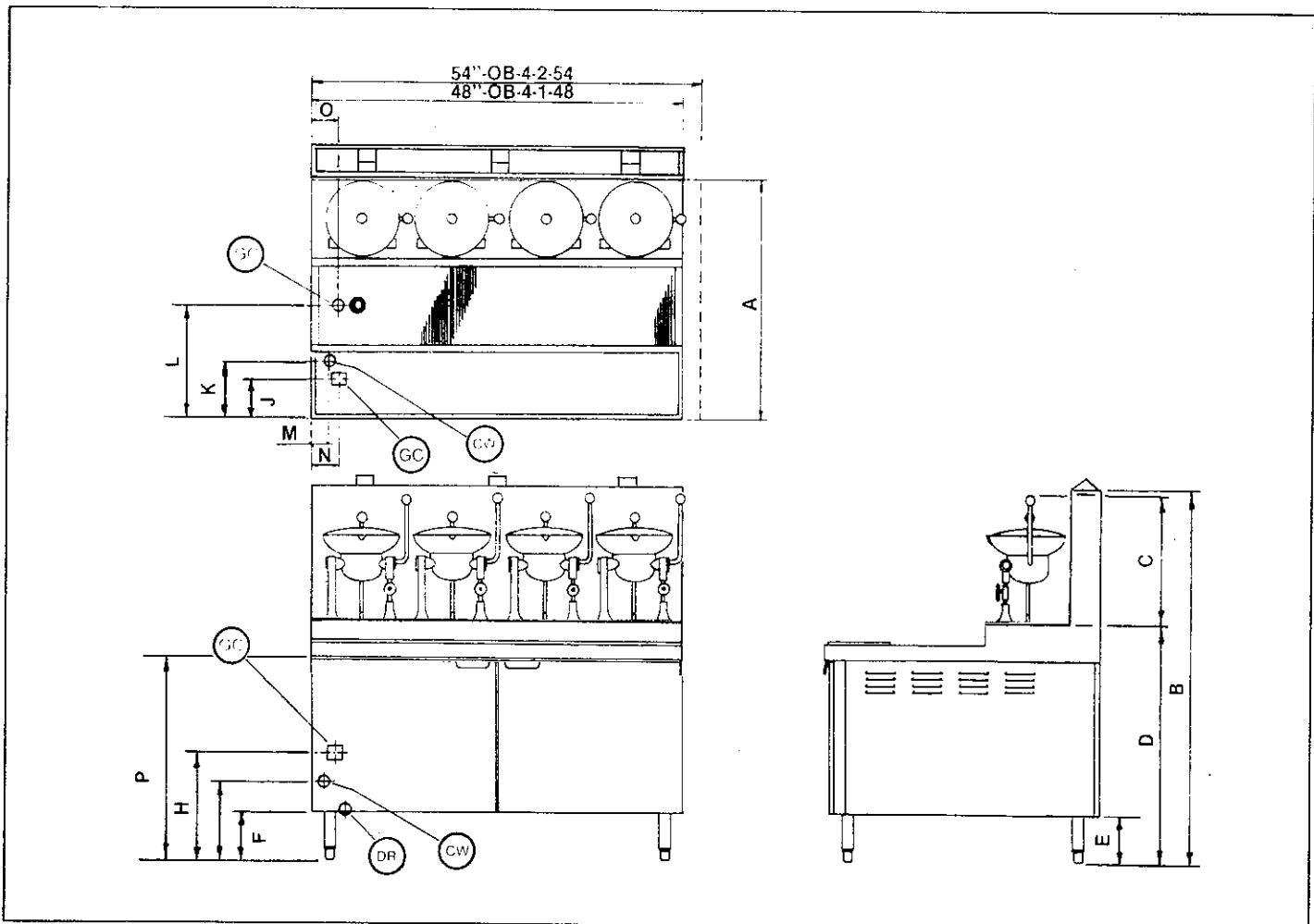
CROWN DETAILS AND DIMENSIONS

SERVICE CONNECTIONS

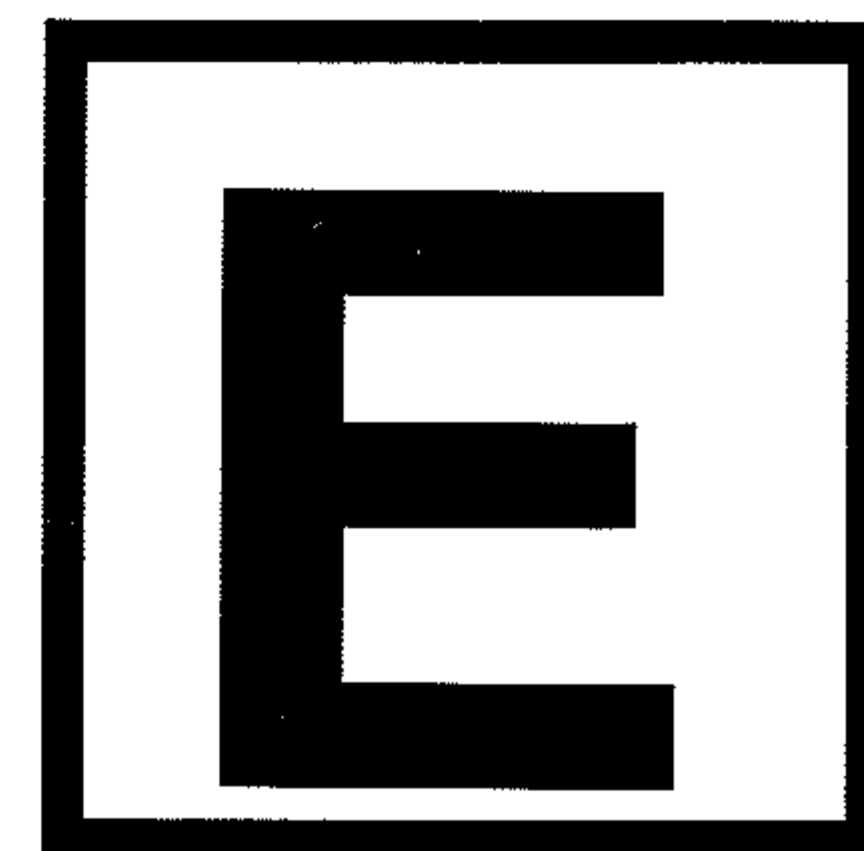
CW Cold Water: $\frac{3}{8}$ " (10 mm) tubing. GC Gas Connection: $\frac{3}{4}$ " (19 mm) IPS.
 DR Drain: 2" (51 mm) IPS piped to open floor drain. No Solid Connection

Model		BTU/HR.	KCAL/HR.	Water Column Pressure
OB	Natural	140,000	35,443	min 4" (102 mm)
	Propane	140,000	35,443	max 11" (279 mm)
	Natural	200,000	50,632	min 4" (102 mm)
	Propane	200,000	50,632	max 11" (279 mm)
	Natural	250,000	63,000	min 4" (102 mm)
	Propane	250,000	63,000	max 11" (279 mm)

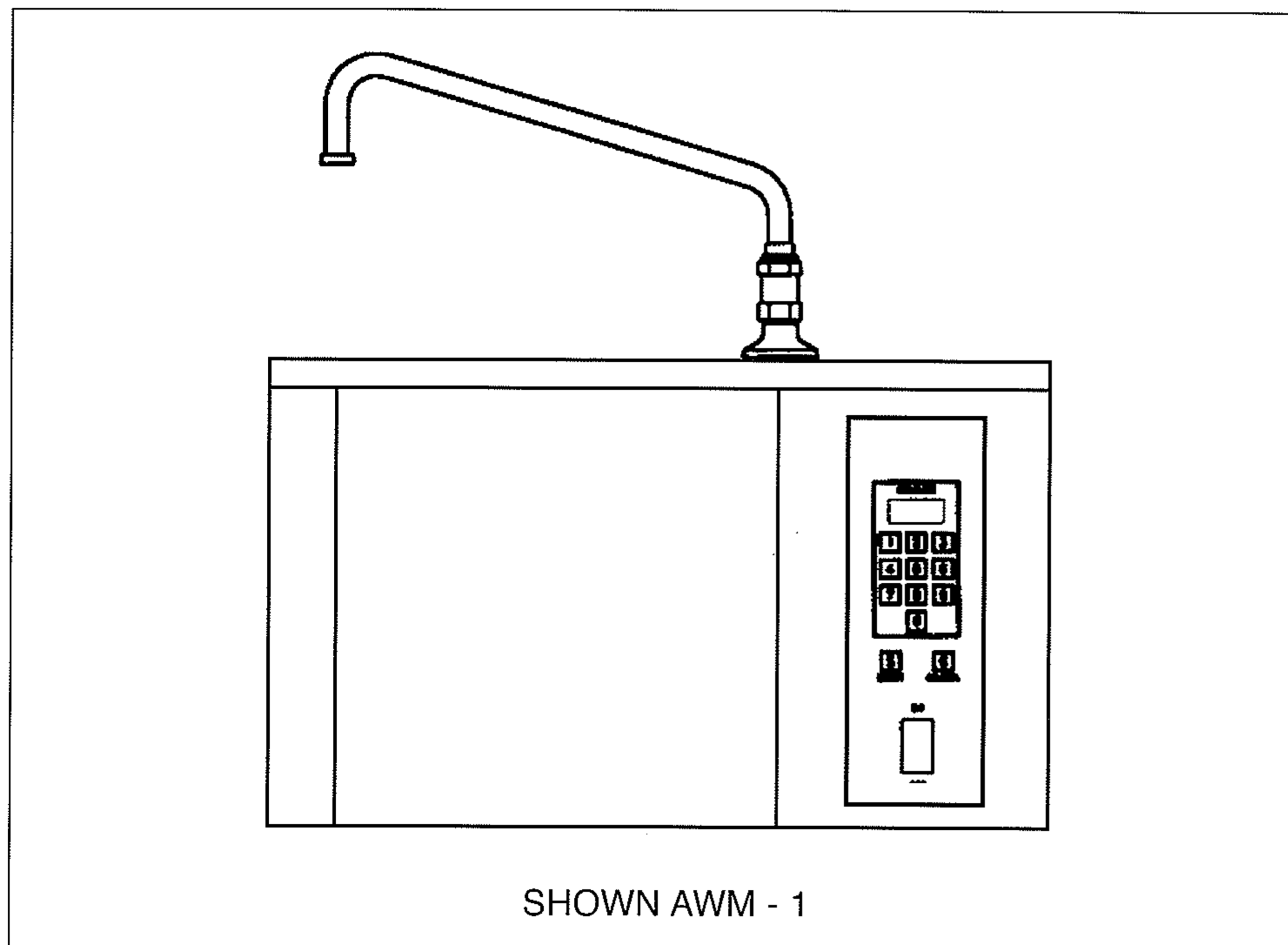
Model	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P
inches	33	55	15 $\frac{3}{4}$	39 $\frac{1}{2}$	6	6	7 $\frac{1}{2}$	8	4	14	19 $\frac{1}{4}$	1 $\frac{1}{2}$	4	3 $\frac{3}{4}$	36 $\frac{1}{2}$
mm	838	1387	394	988	150	150	188	203	102	350	481	38	102	94	927



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



AUTOMATIC WATER METER AWM-1 OR AWM-2



Model	Controls
AWM-1	Front
AWM-2	Side

SPECIFICATIONS:

Shall be a CROWN Model _____, Electrically powered automatic water meter. Water meter housing shall be Type 304 stainless steel with sealed water resistant control panel. Housing shall be polished to a uniformed finish include the following standard equipment. Water volume setting control with L.E.D. digital readout, power ON/OFF switch and START and CANCEL controls.

The automatic water meter shall also include as standard a 18" swivel spout designed to deliver water to one or two units depending on placement of meter. Unit is intended for counter top mounting. But may be wall mounted as well.

The automatic water meter is designed to deliver 1-999 gallons of cold water at 1-10 gallons per minute and shut off automatically at the end of the fill cycle or when CANCEL switch is pushed. The unit shall be serviceable from the front through the removable access panel.

OPERATION SHALL BE BY:

Electricity at:

- 120 VAC, Single Phase, 50/60 Hz

OPTIONAL ITEMS AT EXTRA COST:

- Litre Graduations
 Flexible Kettle Fill Spray Hose 5 foot or 6 foot
 220 Volt Connection, 1PH, 50/60 Hz

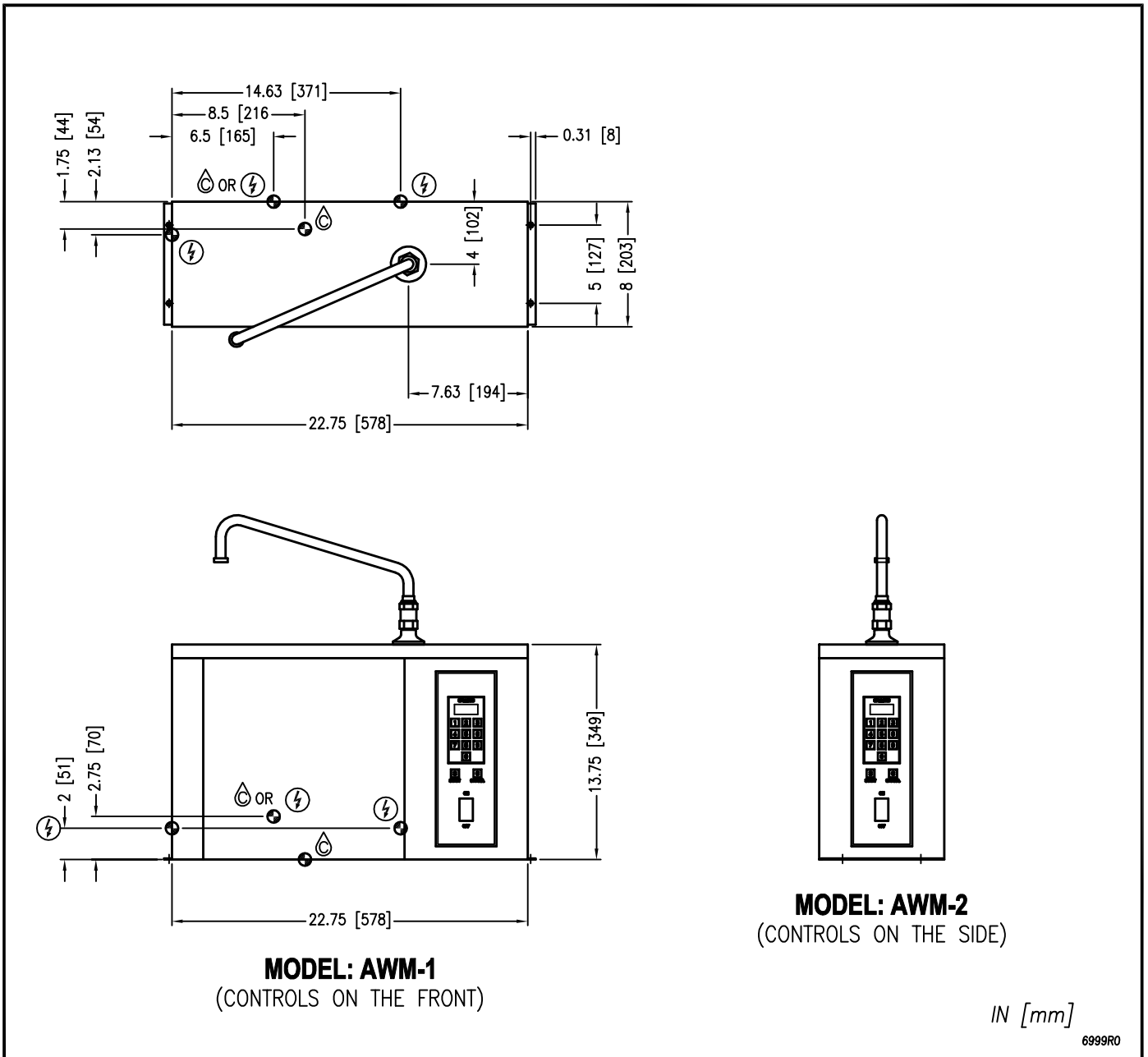


CROWN DETAILS AND DIMENSIONS

MODEL: AWM-1, or AWM-2

SERVICE CONNECTIONS

- ⚡ – ELECTRICAL CONNECTION: $\varnothing 7/8$ " hole, one required, two provided for alternate installation.
- 💧 – COLD WATER: $\varnothing 1 1/16$ " hole.



MODELS "KT" FOR COUNTER TOP KETTLES AND SKILLETS

MODEL	UNITS	A	B	C	D	E	F
KT-26	inches	26	24	36.375	21.5	32.25	14
	mm	660	610	924	546	819	356
KT-40	inches	40	24	36.375	21.5	32.25	14
	mm	1016	610	924	546	819	356
KT-50	inches	50	24	36.375	21.5	32.25	14
	mm	1270	610	924	546	819	356
KT-64	inches	64	24	36.375	21.5	32.25	14
	mm	1626	610	924	546	819	356
KT-80	inches	80	24	36.375	21.5	32.25	14
	mm	2032	610	924	546	819	356

MODEL	SHIPPING WT.
KT-26	140 lbs. [63 kg]
KT-40	200 lbs. [91 kg]
KT-50	225 lbs. [102 kg]
KT-64	285 lbs. [129 kg]
KT-80	345 lbs. [156 kg]

STAINLESS STEEL CONSTRUCTION
SATIN FINISH

MODEL "S" FOR ELECTRIC UNITS

MODEL	UNITS	A	B	C	D	E	F	G
S-24	inches	24						
	mm	610	20.5	21	12.75	12.75	14.5	10
S-30	inches	29.25	521	533	324	324	368	254
	mm	743						

MODEL	SHIPPING WT.
S-24	40 lbs. [18 kg]
S-30	45 lbs. [20 kg]

STAINLESS STEEL CONSTRUCTION
SATIN FINISH
WITH SLIDING SHELF

MODEL: "RL" FOR PRESSURELESS STEAMERS

MODEL	UNITS	A	B	C	D	E	F
RL-18	inches mm	18.13 460	5.75 146				
RL-23	inches mm	23.13 587		23.88 606	27.50 699	20.13 511	23.44 595
RL-28	inches mm	29.13 740	8 203				
RL-34	inches mm	34.13 867					

MODEL	SHIPPING WT.
RL-18	45 lbs. [20 kg]
RL-23	50 lbs. [23 kg]
RL-28	55 lbs. [25 kg]
RL-34	75 lbs. [34 kg]

STAINLESS STEEL CONSTRUCTION
SATIN FINISH
WITH PAN SLIDES

MODEL: "LM" FOR DIRECT STEAM KETTLES

MODEL	UNITS	A	B	C	D	E	F
LM-18	inches	18	33	9	3	6	28
	mm	457	838	229	76	152	711
LM-24	inches	24	33	9	3	6	28
	mm	609	838	229	76	152	711
LM-36	inches	36	33	9	3	6	28
	mm	914	838	229	76	152	711

LM-18/LM-24

LM-36

MODEL	SHIPPING WT.
LM-18	125 lbs. [57 kg]
LM-24	150 lbs. [68 kg]
LM-36	180 lbs. [82 kg]

STAINLESS STEEL CONSTRUCTION
SATIN FINISH

MODEL: "SD" FOR ELECTRIC UNITS.

MODEL	UNITS	A	B	C	D	E	F
SD-24	inches	24	20.5	21	12.75	24	14.5
	mm	610					
SD-30	inches	29.25	521	533	324	610	368
	mm	743					

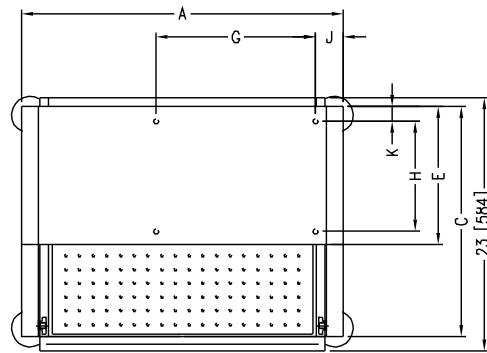
MODEL	SHIPPING WT.
SD-24	45 lbs. [20 kg]
SD-30	50 lbs. [23 kg]

STAINLESS STEEL CONSTRUCTION
SATIN FINISH

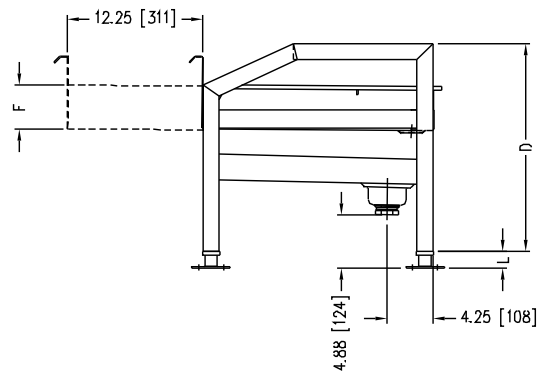
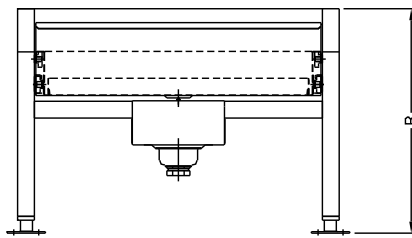
CROWN DETAILS AND DIMENSIONS

DIMENSIONS

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L
SSD-30	inches	29.25	20.5	21	19	12.75	4	14.5	10	2.5	1.38	1.5
	mm	743	521	533	483	324	102	368	254	64	35	38



FLANGED FOOT DETAIL
 2 EQUALLY SPACED
 $\text{ø}7/16"$ [11mm] HOLES
 ON 2.25" [57mm] B.C.



IN [mm]

7188R2

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

DIRECT AND ELECTRIC KETTLE & BRAISING PAN TABLE

DIRECT STEAM KETTLE TABLES

- Direct kettle table, stainless steel top with marine edge on rear, drain trough, sides, front, legs, rear flange and front bullet feet.
- Drain tray fits into the full-length drain trough.
- Kettle(s) are evenly spaced and can be pre-piped with line strainer, steam trap and safety valve (interconnect kit).
- Dual temperature faucet, 12" swing spout (or 18" swing spout as required),
1 for one or two kettles, mixing valve on right front apron.
2 for three or four kettles, mixing valves on left and right front apron.

OPTIONS

- Gallon Markings
- Kettle filler
- Interconnect Kit
- Correction Package
 - Security fasteners and tack welds

ACCESSORIES

- Lift off cover
- Single perforated stainless steel basket
- Tilting kettle strainer
- Contour measure strip

DIRECT AND ELECTRIC KETTLE & BRAISING PAN TABLE

TABLE MODEL NUMBER AND KETTLE COMBINATIONS:

KT-26 - 26" Wide x 24" Deep x 21-½" to table top

1 each DC-6
1 each DC-10
1 each DC-12

KT-30 - 30" Wide x 24" Deep x 21-½" to table top

1 each DC-20

KT-40 - 40" Wide x 24" Deep x 21-½" to table top

2 each DC-6
2 each DC-10
2 each DC-12
1 each DC-6 & 1 each DC-10
1 each DC-6 & 1 each DC-12
1 each DC-10 & 1 each DC-6
1 each DC-10 & 1 each DC-12
1 each DC-12 & 1 each DC-6
1 each DC-12 & 1 each DC-10

KT-50 - 50" Wide x 24" Deep x 21-½" to table top

1 each DC-6 & 1 each DC-20
1 each DC-10 & 1 each DC-20
1 each DC-12 & 1 each DC-20
1 each DC-20 & 1 each DC-6
1 each DC-20 & 1 each DC-10
1 each DC-20 & 1 each DC-12

DIRECT AND ELECTRIC KETTLE & BRAISING PAN TABLE

TABLE MODEL NUMBER AND KETTLE COMBINATIONS: (continued)

KT-64 - 64" Wide x 24" Deep x 21-½" to table top

2 each DC-20
3 each DC-6
3 each DC-10
3 each DC-12
1 each DC-6 & 2 each DC-10
1 each DC-6 & 2 each DC-12
1 each DC-10 & 2 each DC-6
1 each DC-10 & 2 each DC-12
1 each DC-12 & 2 each DC-6
1 each DC-12 & 2 each DC-10
2 each DC-6 & 1 each DC-10
2 each DC-6 & 1 each DC-12
2 each DC-10 & 1 each DC-6
2 each DC-10 & 1 each DC-10
2 each DC-12 & 1 each DC-6
2 each DC-12 & 1 each DC-10

KT-80 - 80" Wide x 24" Deep x 21-½" to table top

4 each DC-6
4 each DC-10
4 each DC-12
3 each DC-6 & 1 each DC-10
3 each DC-6 & 1 each DC-12
3 each DC-10 & 1 each DC-6
3 each DC-10 & 1 each DC-12
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1 each DC-6 & 2 each DC-20
1 each DC-10 & 2 each DC-20
1 each DC-12 & 2 each DC-20
2 each DC-20 & 1 each DC-6
2 each DC-20 & 1 each DC-10
2 each DC-20 & 1 each DC-12

DIRECT AND ELECTRIC KETTLE & BRAISING PAN TABLE

ELECTRIC KETTLE AND BRAISING PAN TABLES

- Electric kettle and braising pan table, stainless steel top with marine edge on rear, drain trough, sides, front, legs, rear flange and front bullet feet.
- Drain tray fits into the full-length drain trough.
- Kettle(s) are evenly spaced with individual electrical connection.
- Dual temperature faucet, 12" swing spout (or 18" swing spout as required), 1 for one or two kettles, mixing valve on right front apron.
2 for three or four kettles, mixing valves on left and right front apron.

OPTIONS

- Gallon Markings
- Kettle filler
- 480 volt, 60 cycle, 3 phase
- Correction Package
 - Security fasteners and tack welds

ACCESSORIES

- Lift off cover (kettle) (braising pan)
- Single perforated stainless steel basket (kettle)
- Steam pan insert, braising pan
- Tilting kettle strainer
- Braising pan strainer
- Contour measure strip (kettle)

DIRECT AND ELECTRIC KETTLE & BRAISING PAN TABLE

TABLE MODEL NUMBER AND KETTLE/BRAISING PAN COMBINATIONS:

KT-26 - 26" Wide x 24" Deep x 21-½" to table top

- 1 each EC-6
- 1 each EC-10 *
- 1 each EC-12 *

KT-50 - 50" Wide x 24" Deep x 21-½" to table top

- 2 each EC-6
- 1 each EC-6 & 1 each EC-10 * TIGHT TO EDGE & BETWEEN KETTLES
- 1 each EC-6 & 1 each EC-12 * TIGHT TO EDGE & BETWEEN KETTLES
- 1 each EC-10 & 1 each EC-6 * TIGHT TO EDGE & BETWEEN KETTLES
- 1 each EC-12 & 1 each EC-6 * TIGHT TO EDGE & BETWEEN KETTLES

KT-64 - 64" Wide x 24" Deep x 21-½" to table top

- 2 each EC-6
- 2 each EC-10
- 2 each EC-12
- 1 each EC-6 & 1 each ECTS-12
- 1 each EC-6 & 1 each ECTRS-16
- 1 each EC-10 & 1 each ECTS-12
- 1 each EC-10 & 1 each ECTRS-16
- 1 each EC-12 & 1 each ECTS-12
- 1 each EC-12 & 1 each ECTRS-16
- 1 each ECTS-12 & 1 each EC-6
- 1 each ECTRS-16 & 1 each EC-6
- 1 each ECTS-12 & 1 each EC-10
- 1 each ECTRS-16 & 1 each EC-10
- 1 each ECTS-12 & 1 each EC-12
- 1 each ECTRS-16 & 1 each EC-12

KT-80 - 80" Wide x 24" Deep x 21-½" to table top

- 3 each EC-6
- 1 each EC-6 & 2 each EC-10
- 1 each EC-6 & 2 each EC-12
- 2 each EC-6 & 1 each EC-10
- 2 each EC-6 & 1 each EC-12
- 2 each EC-10 & 1 each EC-6
- 2 each EC-12 & 1 each EC-6
- 1 each EC-6 & 1 each EC-10 & 1 each EC-12

* Additional clearance required

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