

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: $\varnothing 1 \frac{1}{8}$ " hole for electrical connection. Rating to be as specified on data plate.

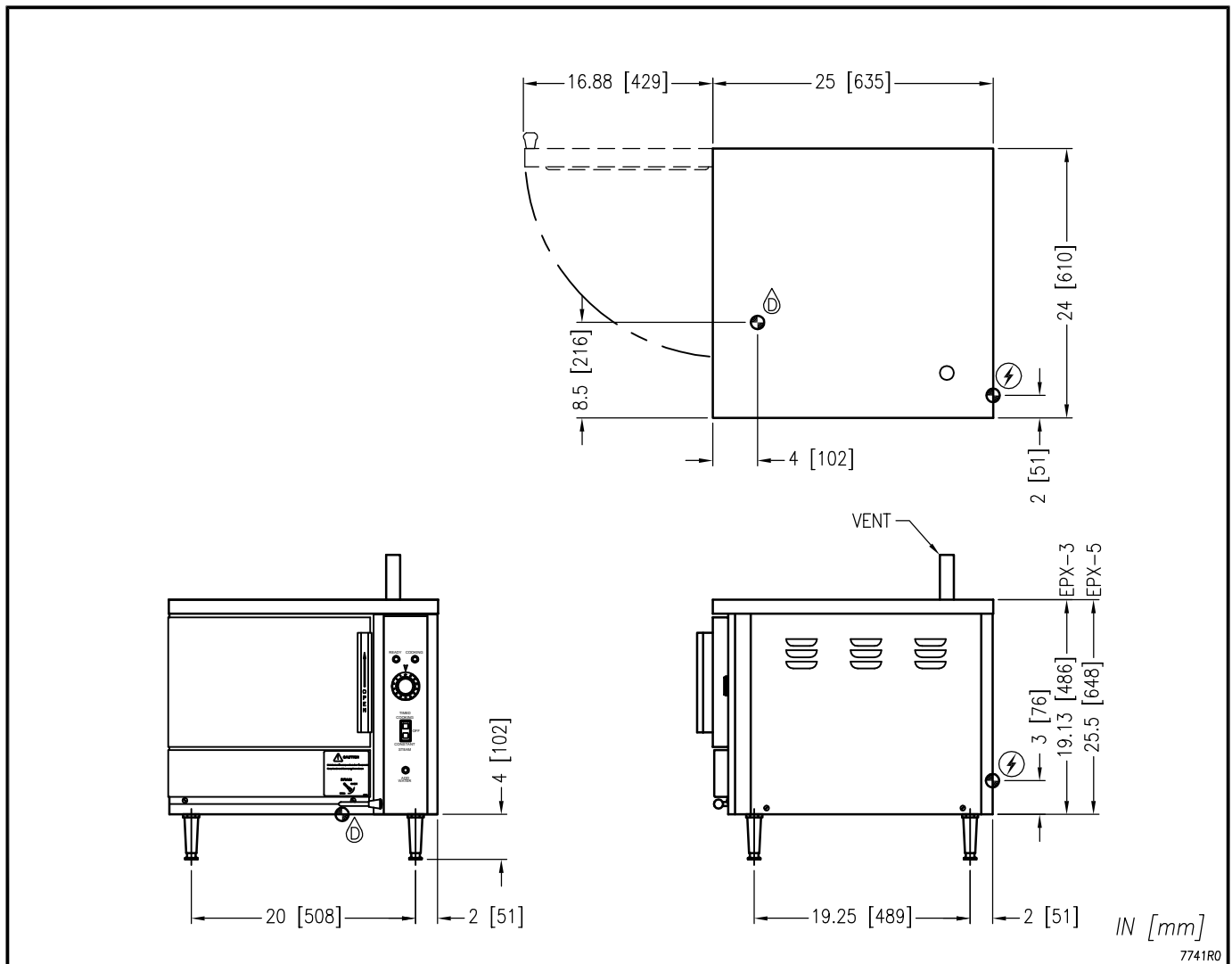
💧 - DRAIN: $\frac{1}{2}$ " NPT

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



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