



**SB-SC**  
 Convection Steamer  
 on a Steam Coil Boiler Base



SB-6SC shown

**SB-SC CONVECTION STEAMER**

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

- Model SB-6SC (6 pan convection steamer on a 24" steam coil boiler base)
- Model SB-10SC (10 pan convection steamer on a 24" steam coil boiler base)
- Model SB-16SC (16 pan convection steamer on a 36" steam coil boiler base)

**STEAMER CONSTRUCTION**

- 304 #4 satin finish stainless steel
- Welded stainless steel door with removable inner stainless steel liner
- Full perimeter door gasket
- Positive lock and seam mechanism with spring release on door
- Stainless steel control housing
- One piece welded 316 stainless steel cooking chamber
- Coved corners
- Stainless steel pan supports
- Stainless steel drip trough integrally connected to drain

**STEAMER OPERATION**

- Separate controls for each compartment
- Controls accessible through removable side panel
- Ready indicator light
- Cooking indicator light
- 60 minute electric timer with audible alarm to signal end of cook cycle
- Steam flow to the cooking chamber is cut off when the door is opened during the cooking cycle and reactivated when the door is closed

**BOILER BASE CONSTRUCTION**

- Full perimeter painted angle iron frame
- Reinforced steamer and boiler mountings
- Stainless steel exterior
- Hinged door(s) with magnetic latch
- 6" (152 mm) stainless steel legs with adjustable bullet feet on front and adjustable flanged feet on rear for securing unit to the floor

**BOILER BASE OPERATION**

- Automatic water level control
- On/off power switch with indicator light
- Automatic boiler blowdown
- Pressure gauge
- Water gauge
- Pressure control with pressure safety control
- Safety relief valve

**STANDARD FEATURES**

- 115 VAC, 1 phase, 60 Hz for controls
- Electromechanical controls
- Split water line
- Startup inspection service by factory authorized service agent
- One year parts and labor steamer warranty\*
- Five year limited steamer door warranty\*

\* For all international markets, contact your local distributor.

**OPTIONS AND ACCESSORIES**  
 (AT ADDITIONAL CHARGE)

- 36" (914 mm) wide boiler base cabinet for SB-6SC and SB-10SC
- Stainless steel frame
- Stainless steel rear panel
- Ball float trap
- Load compensation timer
- Correctional package
- Water in strainer
- Spray & Rinse assembly
- Steam take-off kit
- One year extended warranty

**CAPACITY**

- Model SB-6SC is comprised of two 3 pan compartments
- Model SB-10SC is comprised of two 5 pan compartments
- Model SB-16SC is comprised of two 8 pan compartments



**BLODGETT OVEN COMPANY**

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

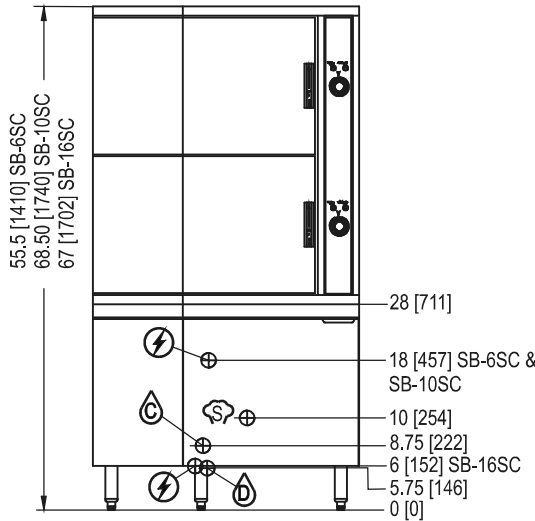


# SB-SC CONVECTION STEAMER

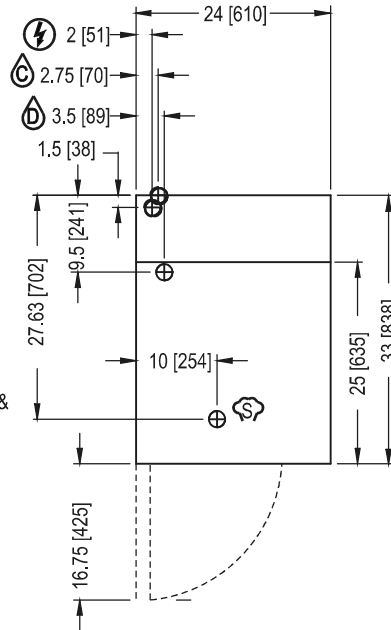


## APPROVAL/STAMP

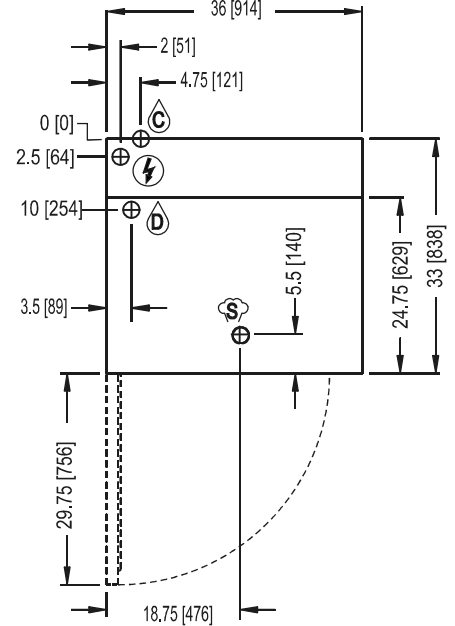
DIMENSIONS ARE IN INCHES [MM]



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



**SB-6SC & SB-10SC TOP VIEW**



**SB-16SC TOP VIEW**

### SHORT FORM SPECIFICATIONS

Provide Blodgett model SB-6SC (6 pan), SB-10SC (10 pan) or SB-16SC (16 pan) convection steamer with steam coil boiler base. The SB-6SC and SB-10SC shall be mounted on a 24" wide base (an optional 36" base is available). The SB-16SC shall be mounted on a 36" wide base. The SB-6SC is comprised of two 3 pan compartments. The SB-10SC is comprised of two 5 pan compartments. The SB-16SC is comprised of two 8 pan compartments. Unit shall be constructed of 304 stainless steel with a one piece 316 welded 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. Each compartment shall have removable stainless steel pan supports, A stainless steel drip trough integrally connected to collect and drain condensate with the doors open. The control housing shall be constructed of stainless steel with a full access removable panel. The controls shall include an on/off power switch with LED, a ready indicator light, cooking indicator light, a 60 minute electric timer with audible alarm that signals the end of the cook cycle and CSD-1 secondary low water cut off. Steam flow to the compartment shall be cut off when the door is opened during the cook cycle and shall be reactivated when the door is closed. The boiler base shall have full painted perimeter angle iron frame, reinforced steamer and boiler mounts, stainless steel exterior, hinged doors and 6" (152 mm) stainless steel legs with adjustable bullet feet on the front and flanged feet on the rear for mounting unit to the floor. Unit shall be ASME code stamped and National Board registered. Provide options and accessories as indicated.

### WATER SUPPLY:

Water quality is a major factor affecting the performance of your steamer. 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 steamer due to poor water quality is not covered under warranty.

### WATER & DRAIN CONNECTIONS:

Drain 2" (51mm) IPS piped to open floor drain. No solid connection. 24" length before open air opening (no bends or elbows)

Cold Water 3/8" (10mm) tubing at 25-50 PSI (170-345 kPa)

Condensate Return 1/2" (13 mm) IPS

Appliance is to be installed with backflow protection in accordance with Federal, State or Local codes.

### STEAM SUPPLY:

3/4" (19 mm) IPS  
25 PSI (170 kPa) minimum  
50 PSI (345 kPa) maximum  
Steam take-off connection: 3/4" (19 mm) optional to operate adjacent equipment

### POWER SUPPLY:

1/2" (13 mm) conduit connection to controls. 2 amps per compartment

### SHIPPING INFORMATION:

<b>Approx. Weight:</b>	<u>w/24" base</u>	<u>w/36" base</u>
SB-6SC	550 lbs. (249 kg)	600 lbs. (272 kg)
SB-10SC	675 lbs. (306 kg)	725 lbs. (329 kg)
SB-16SC	n/a	800 lbs. (363 kg)

**NOTE:** The company reserves the right to make substitutions of components without prior notice.

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