

## Technical Specifications for SCM-60



**INDUSTRY  
KITCHENS**

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- Ideal for high-volume large-scale Asian style steaming
- 885mm depth body that will suit most restaurant
- Powerful "flame thrower" burner design for clean combustion
- Internal heat exchanger for maximum efficiency
- Automatic water refill mechanism for easy operation
- Three stop rotary door lock system
- 304 grade high quality stainless steel panel
- 1.2mm 201 stainless steel body
- 24 month 'Platinum Warranty'
- Easy to clean and service

### Auto-Refill Steam Cabinet

- 105 mj flame thrower burner with electrical piezo pilot & FFD
- In-Built auto-refill mechanism with stainless steel float
- Insulated heat exchange system
- Pressure release valve installed
- Stainless steel external construction

### Overall Construction

- Heavy duty frame construction
- Polyester compartment handles
- Stainless steel racks

### Dimensions

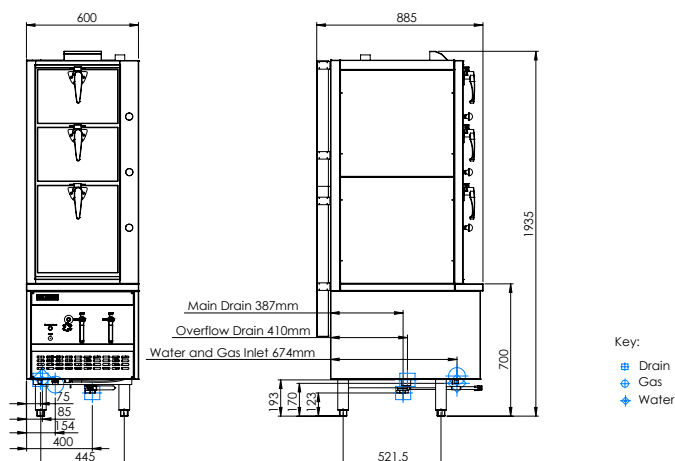
- 600mm x 900mm x 1890mm H
- Weight 246kg
- Packed dimensions 700mm x 1000mm x 2100mm H
- Packed weight 265kg

### Connections

- Gas 3/4" BSP Female
- Gas 154mm from left, 674mm from rear, 193mm from floor
- Supplied with gas regulator (specify Nat or LPG on order)
- Water inlet 1/2 stainless steel tube
- Water 85mm from left, 674mm from rear, 170mm from floor
- 15mm non-return isolation valve
- Main Drain 1-3/4" BSP Female
- Main Drain 400mm from left, 387mm from rear, 123mm from floor
- Overflow Drain 75mm from left, 410mm from rear, 193mm from floor

### Cleaning & Servicing

- Easy access to all parts & components from front



Model	Description	Nat Gas	LP Gas
SCM-60	600 Wide 3 Deck Steam Cabinet	105 mj	105 mj