



DCSC36

COMMERCIAL STEAM CABINET



DCSC36



Technical Specifications

Gas Pressure	Natural Gas: 4 in. w.c. Propane: 10 in. w.c.
Nozzle Size	Natural Gas: #32 Orifice Propane: #48 Orifice
Available Gases	Natural Gas / Propane

Features & Benefits

- Independent chambers prevent flavor mixing and ensure consistent results.
 - Three-tier capacity supports high-volume kitchen operations.
 - Efficient natural-draft burner for fast heating and high energy performance.
 - Stable ignition with safety protection for reliable operation.
 - Dual-valve system enables flexible flame adjustment.
 - Tight door sealing ensures better heat and moisture retention.
 - Durable, hygienic, and easy to clean.
- Safe to touch and ideal for high-frequency operation.
- Enhanced stability for heavy-duty kitchen use.



Los Angeles | San Francisco | Dallas | Houston |
Florida | Chicago | New Jersey | Colorado | Georgia



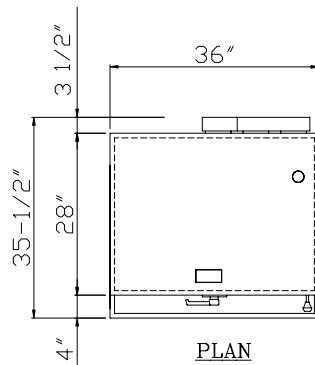
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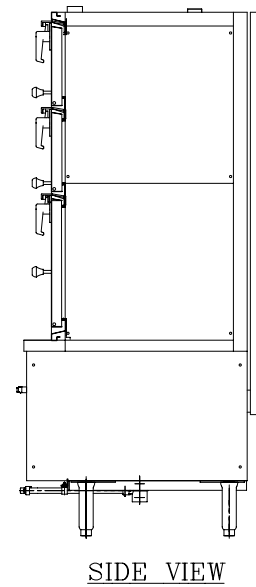
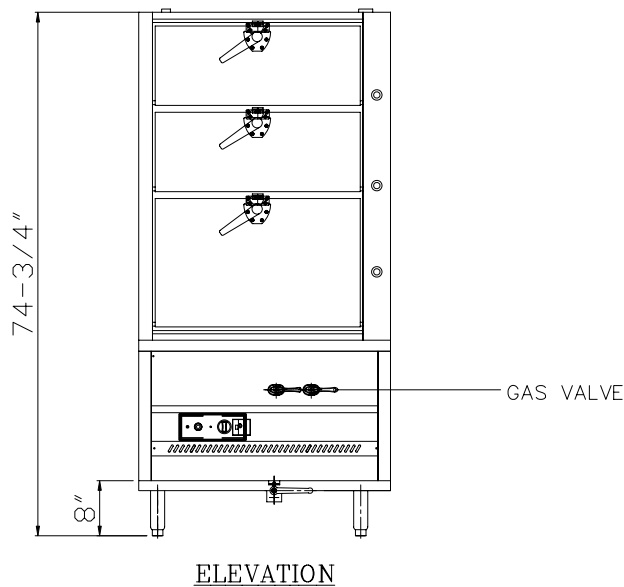
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Layer Dimensions	
Working Area (Upper Layer)	26 1/2 × 23 1/4 × 8 3/4
Working Area (Middle Layer)	26 1/2 × 23 1/4 × 8 3/4
Working Area (Lower Layer)	26 1/2 × 23 1/4 × 15 3/4



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Model	External Dimensions (inches)			Packing Carton (inches)			Burner	Single Burner Power	Total Power	Net Weight	Gross Weight	40HQ Container Certification
	W	D	H	W	D	H						
DCSC36	36	35 1/2	74 3/4	40	39 3/4	82 1/4	3	45000BTU/H	135000 BTU/H	250	318	22



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