



RAPIDSTEAM R2

Pressureless Steamer, Electric, Self-Contained



SteamMaster® RapidSteam R2 electric steamer (shown with optional 4" legs)

OPTIONS

- ST-16 Stainless steel tubular stand for single units. 16"w x 29½"h x 28¾"w (stand has 16" width for stability)
- SS-20 Stainless steel tubular stand for stacked units. 20"w x 29½"h x 43¾"w.
- Q-36 Stainless steel tubular stand for double side-by-side units 36"w x 29½"h x 43¾"h
- 208 V 60 Hz 1 or 3 Phase
- 220 V 50/60 Hz 1 or 3 Phase
- 240 V 60 Hz 1 or 3 Phase
- 380/220 V 50 Hz 1 or 3 Phase
- 415/240 V 50 Hz 1 or 3 Phase
- 480 V 60 Hz 1 or 3 Phase
- 4" high adjustable legs

■ INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

SteamMaster® R2 by Southbend... offers increased productivity in a space-saving design. The R2 offers 33% more capacity than it's competition, yet it's only 16 inches wide, and no side clearance is required. It is totally self-contained, which means steam is generated within the cavity without the cost of expensive boiler maintenance. No hood needed. Efficient design allows the unit to be 90% serviceable from the front, should it ever need servicing. A field reversible door lets the operator tailor the unit to fit the existing kitchen design, or change as the kitchen changes. A "Delime" light warns of dangerous lime build-up before it becomes a problem for your kitchen.

The Convection System

The steam is generated in a well containing heating elements, directed in a toroidal pattern throughout the cooking compartment.

Standard Features

- **Capacity**
 - 7 pans - 12" x 20" x 1"
 - 4 pans - 12" x 20" x 2½"
 - 3 pans - 12" x 20" x 4"
 - Over 33% more capacity.
- **Ready Light:** When cavity reaches cooking temperature, the amber ready light will illuminate.
- **Delime Light:** Unit signals when deliming is necessary.
- **Field Reversible Door:** The door can easily be reversed if required by the user.
- **No Side Clearance Required:** The SteamMaster units may abut with one another. (This unit cannot be placed next to a heat producing unit that heats higher than 130°F).
- **60 Minute Mechanical Timer**

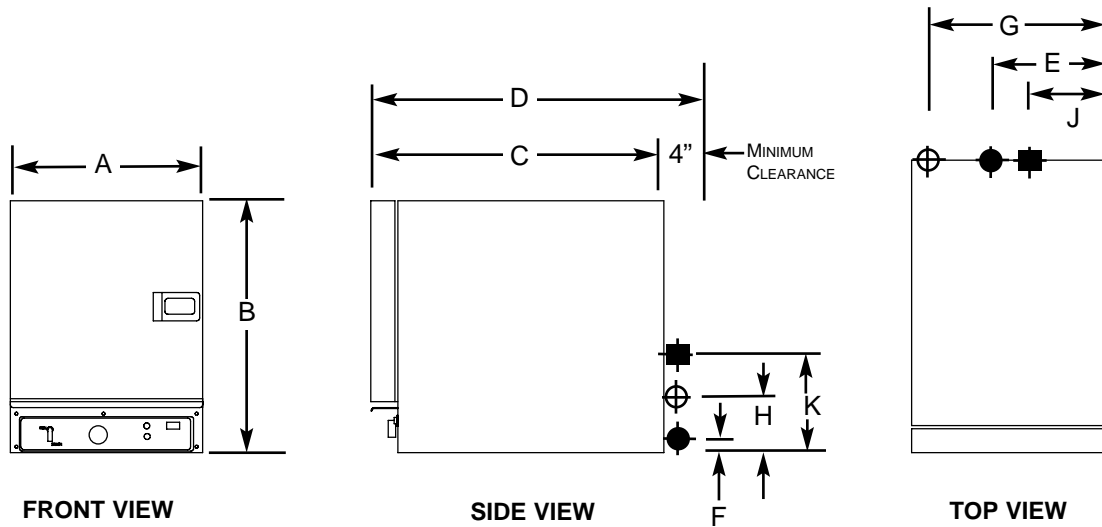
Technical Data: listed on the reverse side.

Warranty: One year Parts and Labor Warranty at no extra charge from the date of purchase.

The gasket shall have a warranty of 90 days from the date of purchase.



Models □: R2



- Electric connection - terminal block
- Drain 1 1/4" o.d., leave open, do not connect to floor drain
- ⊕ Cold water inlet 1/4", 30 p.s.i. min.-60 p.s.i. max.

DIMENSIONS:

() = Millimeters

Model	Width		Height		Depth		DRAIN		WATER		ELECT CONN		CRATE SIZE			Cubic Volume	Crated Weight
	A	B	C	D	E	F	G	H	J	K	Width	Depth	Height				
R2	16" (406)	21" (533)	24 3/8" (625)	28 3/8" (727)	8 1/2" (216)	1 1/4" (32)	14 3/8" (365)	1 1/4" (32)	6 3/8" (162)	2" (51)	19 1/2" (499)	31 1/2" (800)	28 1/2" (724)	10 cu. ft .29 cu. m	112 lb. 51 kg.		

Internal Dimensions: 13 1/2" W x 22" D x 12 1/2" H

UTILITY INFORMATION:

ELECTRIC: One electric connection per unit is required.

Water Usage For Cooking: 0.12 gallons per minute at 45 p.s.i. water pressure in cavity. 0.34 gallons per minute at 45 p.s.i. water pressure in condenser. 0.42 total gallons per minute at 45 p.s.i.

Water Usage at Idle: .25 gallons per hour.

IMPORTANT: UNIT MUST BE LEVEL FOR PROPER OPERATION. WARRANTY WILL BE VOIDED FOR IMPROPER INSTALLATION.

**All units shipped per customer order, three phase or single phase.

TOTAL CONNECTED AMPS	MAX. AMPS PER LINE	
	1 PHASE	3 PHASE
208 V 60 Hz	44	25
220 V 50/60 Hz	41	24
240 V 60 Hz	38	22
380/220 V 50 Hz	24	14
415/240 V 50 Hz	22	13
480 V 60 Hz	19	11

Circuit must be wired for maximum amps at required voltage.

CONSTRUCTION (BIDDING) SPECIFICATIONS:

Commercial Convection Steamer -Self contained- Electric

- **Exterior:** Type 304 stainless steel with #4 sanitary finish.
- **Interior:** Type 304 stainless steel.
- **Power Source:** Electric. One power source for controls and elements as well as one ground wire. A positive ground connection is essential.
- **Controls:**
 - Delime Light:** Unit signals when delimiting is necessary. High limit protects system from damage.
 - Ready Light:** Amber light illuminates when cooking temperature in cavity is reached.

- **Water Quality Specifications:** Water Pressure, 60 p.s.i. maximum, 30 p.s.i. minimum. Install a pressure regulator if pressure exceeds 60 p.s.i. In order to minimize service problems and to meet the warranty requirements, a water treatment system (softener) is recommended when water quality exceeds the limits stated.
- **Total Dissolved Solids (TDS)** 60 PPM (Parts Per Million). Hardness: 2 grains or 35 PPM. Ph Factor 7.0 to 7.5. Convection System: Steam generated in a water well in which elements are submerged.
- **Fully insulated cooking compartment.**

MISCELLANEOUS INFORMATION

- Recommended- install under vented hood
- Check local codes for fire and sanitary regulations.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.



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