

PRESSURE/CONVECTION STEAMERS

Project
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Quantity
FCSI Section
Approval
Date

SteamPro XVI® PRESSURE/CONVECTION STEAMERS

LARGE COMPARTMENTS, HIGH VOLUME 300M BTU GAS FIRED STEAM GENERATOR 36" WIDE CABINET BASE DESIGN with NICKELGUARD™

Cleveland Standard Features

- Cooking Capacity for up to eight 12" x 20" x 2½" deep Cafeteria Pans per compartment, or four 18" x 26" Buns Pans.
- Each compartment can operate independently as a pressure steamer, or as a convection steamer, user selectable.
- In the Convection Mode; Pressureless cooking with convection steam, permitting doors to be opened while cooking continues.
- In the Pressure Mode; door is locked and sealed, compartment operates at 5 psi steam pressure
- Solid State Controls operate water level and safety functions.
- Each compartment is equipped with a 60 minute mechanical timer, separate bypass switch for constant steaming (Convection only).
- Durable 10 Gauge Stainless Steel Construction: For Compartment Door and Steam Cooking Cavity.
- Separate Main Power Switch for "On/Off"
- Exclusive Steam Cooking Distribution System: The Exclusive Convection Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly and is easy to keep clean. Creased bottom enhances drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
- Heavy duty, one piece, solid compartment door design with replaceable door gasket
- Left Hand Door Hinging: Compartment Doors hinged left, controls on the right.
- Heavy duty Stainless Steel Base Frame: 36" modular cabinet
- High Efficiency Gas Steam Generator with NickelGard, Electronic Spark Ignition and Automatic Water Fill on start up.
- Automatic Generator Drain at shutdown: Contains a "Water Jet" Spray Rinse Cleaning Cycle to keep drain clear.
- Automatic Water Level Control System with Low Water Power Cut-off Circuit.
- Steam generator equipped with High Limit Pressure Safety Switch, 15 psi Safety Valve, and Steam Pressure Gauge.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Gas Pressure Regulator and Control Valve.
- Standard Voltage for Control: 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.
- Secondary Low Water Cut-Off, factory installed (CALG) (Required for AZ. AR. CA. CO. CT. DE. FL. GA. HI. IL. IA. KS. MD. MA. MI. MN. MT. NE. NV. NM. NC. OK. OR. PR. RI. TN. UT. VA. WA. WV., Buffalo, NY, Wash. DC)



Short Form Specifications

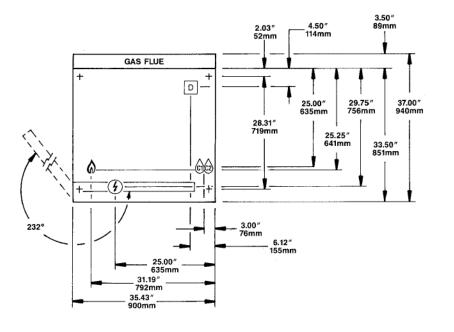
Shall be Two Compartments, CLEVELAND Pressure/Convection Steamer, Gas-fired Steam Generator, Model 36-PCGM-300, NickelGard, 300M gas, 115 volts, 60 Hz, single phase. Pressure/Convection Modes to be selectable at user's option with no restrictions as to any combination of modes. Type 304 Stainless Steel cooking compartment. Insulated cooking compartments. One 60 minute Mechanical Timer with Touch Control per compartment. Audible and Visual Signals for cycle completion and steam shut-off. Separate visual indication for each operational mode.

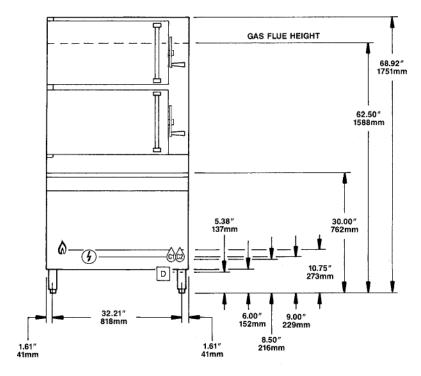
Options & Accessories

- ☐ Electronic Timer with Compensating Load Feature. (ETC)
- ☐ Cafeteria pans in depths of 1", 2½", 4" and 6"
- ☐ 18" x 26" Bun Pans
- ☐ Stainless Steel Insulated Flue Cover (SSF)
- Quick Disconnect for gas line (QDC)
- Correctional Packages
- ☐ Boiler Descaling Pump Kit (107142)
- Water Filters
- □ Rear Gas Connnection (RGT)

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- Each compartment has capacity for:
 Eight, 12" x 20" x 2½" deep Cafeteria Pans. Can accomodate four, 18" x 26" Bun Pans.
- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS TOTAL ALKALINITY SILICA PH FACTOR CHLORINE less than 60 parts per million less than 20 parts per million less than 13 parts per million

greater than 7.5

less than 30 parts per million

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

GAS Å		ELECTRIC (3)	WATER 📆	DRAINAGE D	CLEARANCE
NATURAL Piping-1" IPS for 240,000 BTU or more. Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	PROPANE Piping-1" IPS for 240,000 BTU or more. Supply pressure: 12.00" W.C. minimum 14.00" W.C. maximum	115V-1 PH 25 watts per compartment. 50 watt Steam Generator Control. 5.0 Amps ** Do not connect to GFI	35 psi minimum 60 psi maximum cold water %" NPT Condenser feed 2" NPT Roiler Feed	1 1/2" IPS common drain. Do not connect other units to this drain. The Floor Drain must be located outside the confines of the equipment. Do not use PVC pipe for	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service access) For use in non-combustible locations. Contact factory for
Manufacturer must be notified if unit is to be used above 2,000 ft. altitude.		outlet. See note below.	Boiler Feed	drain.	variances to clearances.