

CLASSIC CONVECTION STEAMERS 15 PSI BOILER BASE STYLE

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

Cleveland Classic Series CONVECTION STEAMERS

TWO COMPARTMENT, PRESSURELESS
PLUS ONE 6 GALLON KETTLE
24, 36 OR 48 KW ELECTRIC STEAM GENERATOR
42" WIDE CABINET BASE DESIGN

MODELS: 42-CKEM-24 42-CKEM-48
 42-CKEM-36

Cleveland Standard Features

- Cooking Capacity for up to six 12" x 20" x 2½" deep Cafeteria Pans.
 - Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
 - 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 and a cold water condenser for superior cooking results.
 - **Instant Steam Standby Mode:** Holds generator at steaming temperature. Allows unit to start cooking instantly.
 - **Durable 14 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 top & bottom enhance 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.
 - **Exclusive "Cool to the Touch" Compartment Door Design:** Free floating inner door with reversible door gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism provides greater reliability.
 - **Left Hand Door Hinging:** Compartment Doors hinged left, controls on the right.
 - Modular Cabinet Base with Hinged Door.
 - **Electric Steam Generator:** 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 Generator Pressure Gauge.
 - **Secondary Low Water Cut-Off, factory installed (CALE)**
(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)
 - **NSF Certified 6" Stainless Steel Legs** with adjustable flanged feet for a one inch level adjustment.
 - Standard voltage 208 or 240 volts, 60 Hz, 3 phase.
 - Table Top includes 2" deep Drain Trough with ¾" Drain & Grate
 - 6 gallon Tilting Kettle made of type 304 Stainless Steel, ¾ jacketed
- Kettle includes:
- Trunnion Mounted Steam Control Valve
 - 50 psi kettle Steam Jacket Pressure Rating
 - Lift Off Cover
 - Double Pantry Faucet with Swing Spout



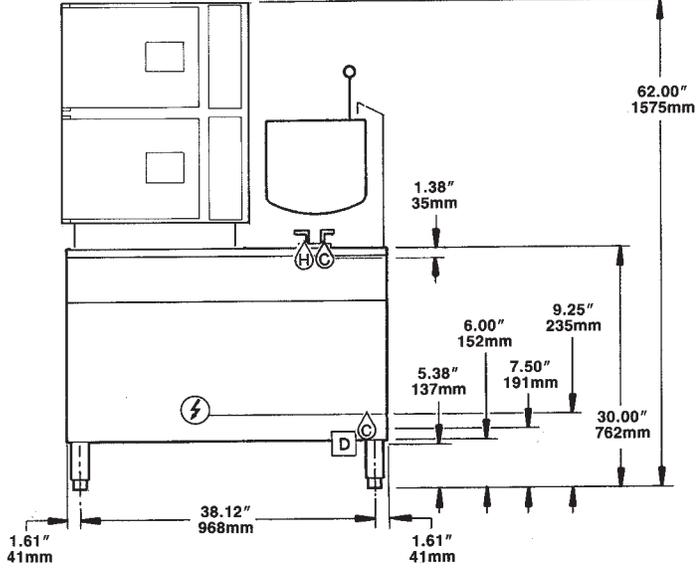
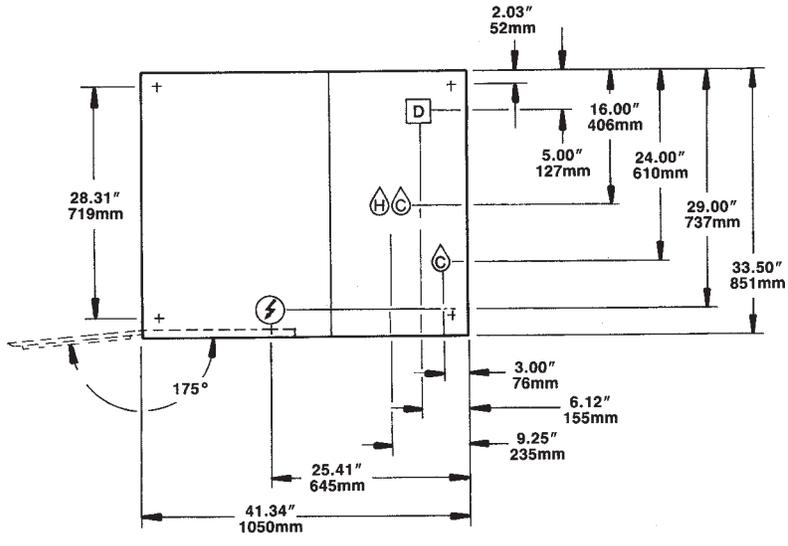
Short Form Specifications

Shall be Two Compartments, CLEVELAND Convection Steamer, plus one 6 gallon Direct Steam, tilting, kettle, Model 42-CKEM-____, Electric _____ volts, _____ phase, 3 wire. Solid State Controls operate timing, water level and safety functions. Electric Steam Generator with Automatic Water Fill on start-up and Automatic Blowdown with additional Manual Drain Valve. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.

Options & Accessories

- Right Hand Door Hinging, Controls on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- ON/OFF Steam Switch only for compartment controls (MC)
- Cafeteria pans in depths of 1", 2½", 4" and 6"
- Compartment Door Steam Shut Off Switch (SCS)
- Voltages other than standard (see back page)
- Correctional Packages
- Power Take Off Kit (EPTO), Kettle Interconnecting Kit (IMK)
- Stainless Steel Base Frame (FSS)
- Type 316 Stainless Steel Liner for high acid products (316-6G)
- Boiler Descaling Pump Kit (107142)
- Water Filters

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ACTUAL CAPACITIES:
 Kettle 6 gallons/23 liters or 192, 4 oz. servings.
 • Other size servings may be calculated.
 Each compartment has capacity for:
 • Three, 12" x 20" x 2½" or six, 12" x 20" x 1" deep Cafeteria Pans.

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 less than 60 parts per million
TOTAL ALKALINITY less than 20 parts per million
SILICA less than 13 parts per million
pH FACTOR greater than 7.5
CHLORINE 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.

NOTE: When ordering optional reverse door openings: Control Panel, door openings, cooking compartments, clearances, and kettle are opposite that shown.

ELECTRIC ⚡					
KW	Volts	Watts	Ph	Amps	Wire
24	208	21,500	1	103.4	2
	220	24,000	1	109.1	2
	240	24,000	1	100.0	2
	440	20,200	1	45.9	2
	480	24,000	1	50.0	2
	208	21,500	3	59.7	3
	220	24,000	3	63.1	3
	240	24,000	3	57.8	3
	440	20,200	3	26.5	3
	480	24,000	3	28.9	3
	600	24,000	3	23.1	3
	360	21,500	3	34.5	4
	380	24,000	3	36.5	4
	415	24,000	3	33.4	4
36	208	32,200	3	89.5	3
	220	36,000	3	94.6	3
	240	36,000	3	86.7	3
	440	30,200	3	39.7	3
	480	36,000	3	43.4	3
	600	36,000	3	34.7	3
	360	32,200	3	51.7	4
	380	36,000	3	54.8	4
	415	36,000	3	50.1	4
48	208	42,900	3	119.2	3
	220	48,000	3	126.1	3
	240	48,000	3	115.6	3
	440	40,300	3	52.9	3
	480	48,000	3	57.8	3
	600	48,000	3	46.2	3
	360	42,900	3	68.9	4
	380	48,000	3	73.0	4
	415	48,000	3	66.9	4

WATER	DRAINAGE	CLEARANCE
1/4" NPT, Cold Water Inlet, 35 psi minimum, 60 psi maximum 1/4" NPT hot and cold water for swing spout	The Floor Drain must be located outside the confines of the equipment base. 1 1/2" I.P.S. common drain. Do not connect other units to this drain. Do not use PVC pipe for drain.	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.

NOTES:
 Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are ASME/N. Bd, UL, NSF and CSA.