

## CLASSIC CONVECTION STEAMERS 15 PSI BOILER BASE STYLE

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section \_\_\_\_\_  
Approval \_\_\_\_\_  
Date \_\_\_\_\_

### **ConvectionPro XVI®** CONVECTION STEAMERS

TWO LARGE COMPARTMENTS, PRESSURELESS  
48 KW ELECTRIC STEAM GENERATOR  
36" WIDE CABINET BASE DESIGN

#### **Cleveland Standard Features**

- Cooking Capacity for up to eight 12" x 20" x 2½" deep Cafeteria Pans per compartment, or four 12" x 18" Buns 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 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.
- Modular Cabinet Base with Hinged Door.
- **Heavy duty Stainless Steel Base Frame.**
- **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.

**MODEL:** ☐ 36-CEM-16-48



Shown with optional  
Electronic Timer

#### **Short Form Specifications**

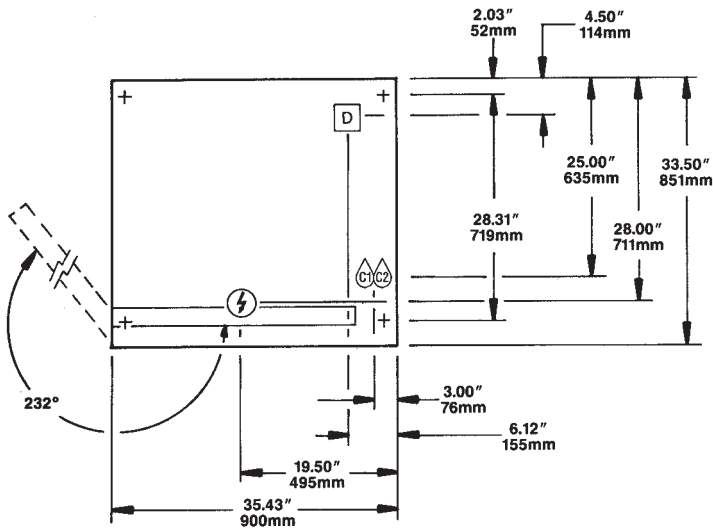
Shall be Two Large Compartments, CLEVELAND Convection Steamer, Model 36-CEM-16-48, 48 KW Electric; \_\_\_\_\_ volts, \_\_\_\_\_ Hz, \_\_\_\_\_ phase, 3 wire. Solid State Controls operate timing, water level and safety functions. Type 304 Stainless Steel cooking compartment. Insulated cooking compartments. One 60 minute Mechanical Timer with Touch Control per compartment. Audible and Visual Signals for completion and steam shut-off.

- Standard voltage 208 or 240 volts, 60 Hz, 3 phase.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.

#### **Options & Accessories**

- ☐ 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"
- ☐ 12" x 18" Bun Pans
- ☐ Voltages other than standard (see back page)
- ☐ Correctional Packages
- ☐ Boiler Descaling Pump Kit (107142)
- ☐ Water Filters

SECT. III PAGE 25  
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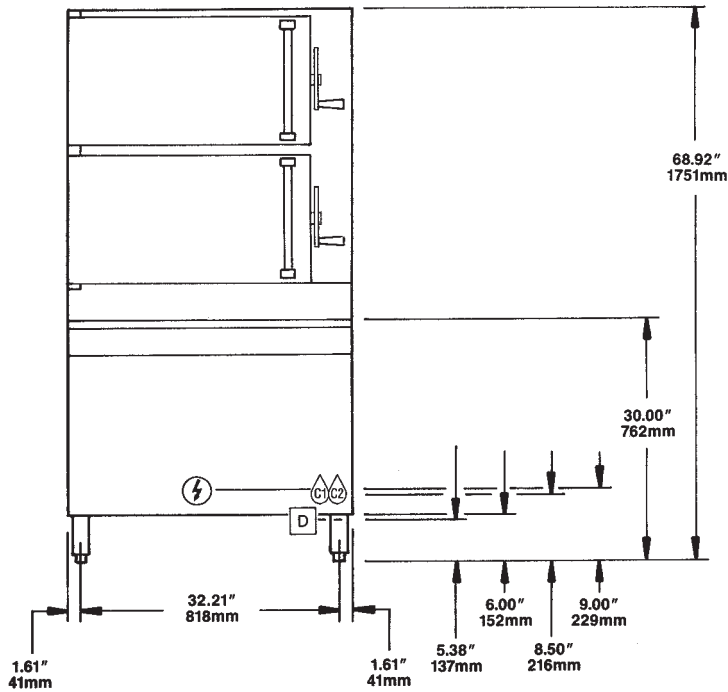
- Each compartment has capacity for:  
Eight, 12" x 20" x 2½" deep Cafeteria Pans. Can accommodate 18" x 26" Bun Pans.
- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland Range equipment is built to comply with applicable 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 | 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.



| ELECTRIC ⚡ |       |        |    |       |      |
|------------|-------|--------|----|-------|------|
| KW         | Volts | Watts  | Ph | Amps  | Wire |
| 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 D   | CLEARANCE   |
|---|--|---|
| Cold Water Inlet<br>35 psi minimum<br>60 psi maximum<br>1/4" NPT<br>Condenser feed<br>3/8" NPT Boiler<br>feed | <b>The Floor Drain must be located outside the confines of the equipment base.</b><br><br>1 1/2" I.P.S. common drain.<br><br>Do not connect other units to this drain.<br>Do not use PVC pipe for drain. | Right - 3", Left - 3",<br>Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access)<br><br><b>Contact factory for variances to clearances.</b> |

### 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#4 and CSA.