

## CLASSIC CONVECTION STEAMERS 15 PSI BOILER BASE STYLE

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

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

TWO LARGE COMPARTMENTS  
 PRESSURELESS, DIRECT STEAM  
 36" WIDE CABINET BASE DESIGN

**MODEL:**  36-CDM-16

#### **Cleveland Standard Features**

- Cooking Capacity for up to eight 12" x 20" x 2½" deep Cafeteria Pans per compartment or four 18" x 26" Bun Pans.
- Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
- 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.
- **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, control on the right.
- Modular Cabinet Base with Hinged Door.
- **Heavy duty Stainless Steel Base Frame**
- **Moisture Separator Trap for incoming steam**
- **Pressure Reducing Valve:** For 35-50 psi incoming steam pressure based on a ¾" steam line. (minimum size)
- **Single Cold Water Connection**
- **NSF Certified 6" Stainless Steel Legs** with adjustable flanged feet for a one inch level adjustment.
- Standard voltage for controls 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.

- Clean non-toxic, uncontaminated steam is required
- for all "Direct Steam" steamers



Shown with optional Electronic Timer

#### **Short Form Specifications**

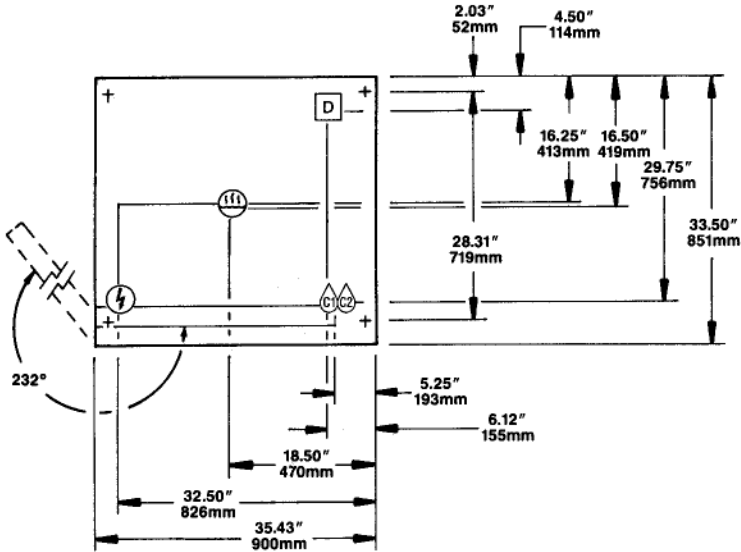
*Shall be Two Large Compartments, CLEVELAND Convection Steamer, Direct Steam, Model 36-CDM-16. Solid State Controls operate timing, water level and safety functions. Type 304 Stainless Steel cooking compartment. Insulated cooking compartments. One 60 minute Mechanical Timer with Touch Control per compartment. Audible and Visual Signals for cycle completion and steam shut-off.*

#### **Options & Accessories**

- Electronic Timer with Compensating Load Feature. (ETC)
- ON/OFF Steam Switch for compartment controls (MC)
- Cafeteria pans in depths of 1", 2½", 4" and 6"
- 18" x 26" Bun Pans
- Voltages for controls other than standard
- Correctional Packages
- Second Pressure Reducing Valve for 50-120 psi steam pressure (PRV)

Each compartment has capacity for:

- Eight, 12" x 20" x 2½" deep Cafeteria Pans. Can accommodate 18" x 26" Bun Pans.

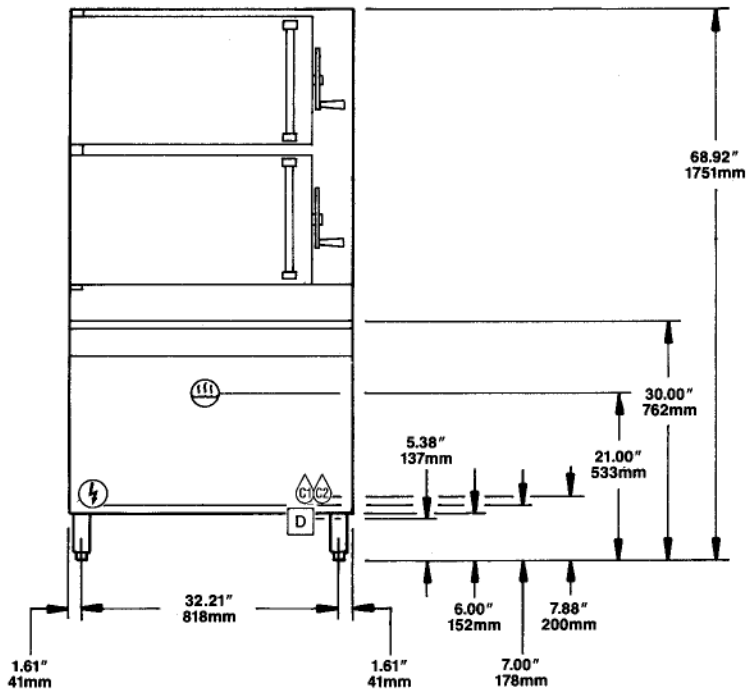


### WATER QUALITY REQUIREMENT

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.



DIRECT STEAM (S)	WATER (C)	DRAINAGE (D)	ELECTRIC (E)	CLEARANCE
<b>Steam Supply:</b> Furnish ¾" IPS minimum line. 35 psi minimum pressure required. For pressures above 50 psi, an additional Pressure Reducing Valve must be specified.	35 psi minimum 60 psi maximum cold water 1/4" NPT Condenser feed	1 1/2" IPS common drain. Do not connect other units to this drain. Floor Drain must be located outside the confines of the equipment base Drain line must be vented Do not use PVC pipe for drain	115V-1PH 25 watts per compartment.	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) <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.