

**PRESSURE STEAMERS**

2 OR 3 COMPARTMENTS  
 STEAM COIL GENERATOR  
 36" WIDE CABINET BASE

**MODELS:** 2 Compartments 3 Compartments  
 PSM-2  PSM-3

**Cleveland Standard Features**

- 5 psi Operating Pressure in cooking compartments
- Mechanical interlock prevents unlatching door while compartment is pressurized
- Timers, one per compartment, are mechanical style with audible signal
- Thermostatic Trap vents cooking compartment automatically
- Steam Inlet Valves and Exhaust Valves interlocked for synchronous action
- 8 psi Compartment Safety Valve
- Capacity per compartment for eight, 12" x 20" x 2 1/2" deep Cafeteria Pans, or four, 18" x 26" Bun Pans
- Heavy Duty, free floating, cast aluminum compartment doors
- Compartment Door Hinges have adjustable hinge pins and self-lubricating bushings
- Door Gasket replaceable without tools
- Pressure Gauge for compartment Operating Pressure
- Compartment Slide Racks are removable without tools, for easy cleaning
- Type 430 Stainless Steel: external enclosure, Table Top and eight gauge plate cooking compartments
- Modular Cabinet Base with Hinged Doors
- High efficiency Electric Steam Generator with Automatic Water Fill on start-up
- Automatic Water Level Control System with Low Water Power Cut-off Circuit
- Steam Generator equipped with High-limit Pressure Safety Switch and Safety Valve
- Automatic Steam Generator (boiler) Blowdown allows intermittent control, complete with additional Manual Drain Valve
- Single cold water Connection (no hot water required)
- 6" Stainless Steel Legs with level adjustment and flanged feet
- Secondary Low Water Cut-Off, factory installed (CALs)  
(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)
- Standard Voltage for Controls, 115 volts, 60 Hz, single phase
- All major components are serviceable from the front of unit



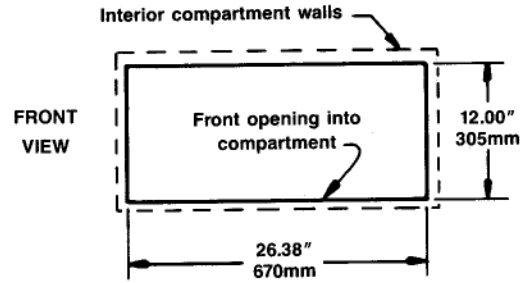
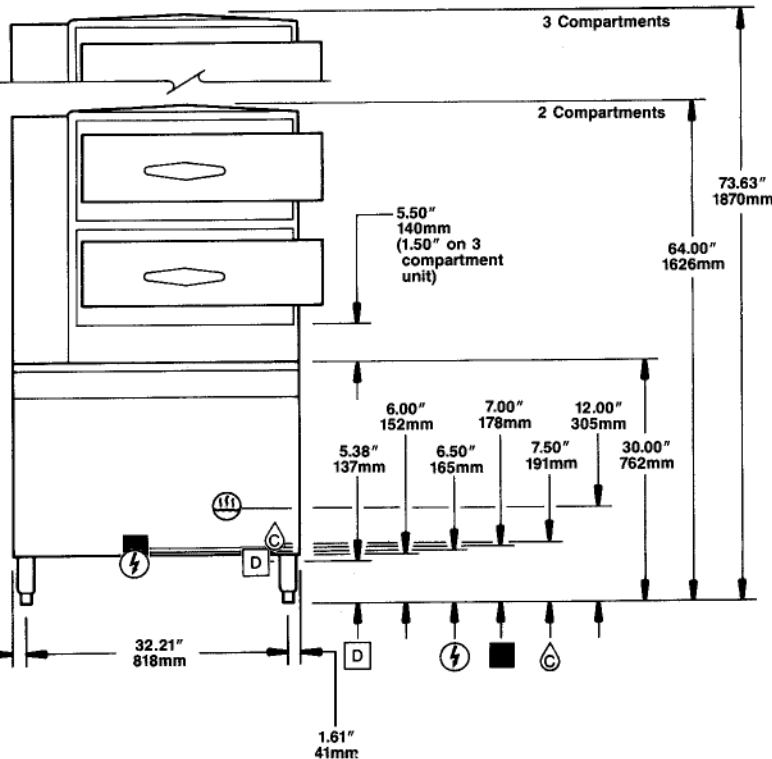
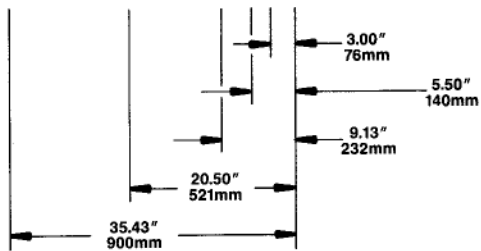
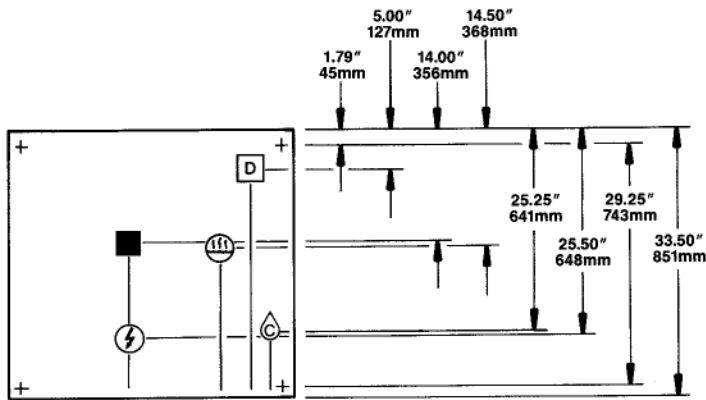
**Short Form Specifications**

Shall be \_\_\_\_ Compartments, CLEVELAND, Pressure Steamer, Model PSM-\_\_\_\_, Steam Coil Steam Generator, \_\_\_\_ volts, single phase. Each Cooking Compartment equipped with: 60 Minute Timer; Pressure Safety Valve: Heavy-duty, free floating Door with Safety Interlock; and synchronous operating Steam Inlet and Exhaust/Drain Valves. Solid State Controls operate Water Level and Steam Generator (boiler) Safety Functions. Automatic Steam Generator (boiler) Blowdown with additional Manual Drain Valve.

- (PRV)
- Moisture Separator for steam supply (MS)
- Stainless Steel base Frame (FSS)
- Special Compartment Slide Racks
- 12" x 20" Cafeteria Pans 1", 2 1/2", 4" or 6" deep
- Intermediate Pull-Out Shelf (POS)
- Spray Head with flexible Hose (SH)
- Water Filters
- Rear Gas Connection (RGT)

**Options & Accessories**

- Automatic Steam Inlet and Exhaust Operation (AT-2): includes 60 minute Automatic Timers and Manual Bypass
- Pressure Reducing Valve for 50 to 120 psi steam pressure



- Each compartment has capacity for:
  - Eight, 12" x 20" x 2½" Cafeteria Pans or
  - Six, 12" x 20" x 4" Cafeteria Pans or
  - Four, 12" x 20" x 6" Cafeteria Pans or
  - 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, ULC, CSA and NSF.

### 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.

STEAM COIL ☸	WATER ☹	DRAINAGE ☒ & ☐	ELECTRIC ⚡	CLEARANCE
Steam Supply Piping: • ¾" IPS minimum for 35-45 psi • For pressures above 45 psi, a Pressure Reducing Valve must be specified.	¼" IPS Cold Water Inlet 35 psi minimum 60 psi maximum	1½" IPS common drain Do not connect other units to this drain Condensate Return Drain Line ¾" IPS. Do not connect to common drain. Do not use PVC pipe for drain.	115V - 1 PH 100 watts	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.
		<b>The Floor Drain must be located outside the confines of the equipment base.</b>		