

## CLASSIC CONVECTION STEAMERS 15 PSI BOILER BASE STYLE

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

### ConvectionPro XVI® CONVECTION STEAMERS

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

MODEL:  36-CGM-16-300

#### 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.
- 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.
- **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.**
- **High Efficiency Gas Steam Generator with NickelGuard,** 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 Generator 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)



Shown with optional  
Electronic Timer

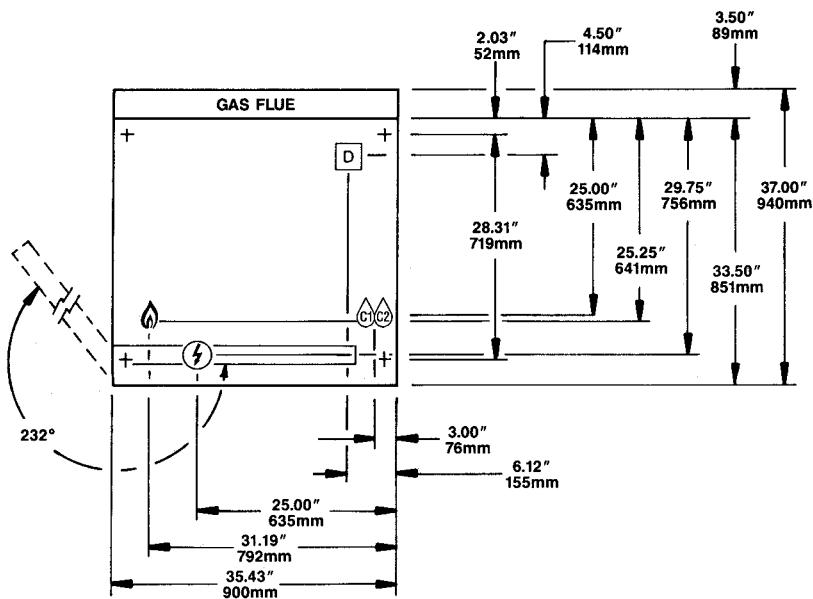
#### Short Form Specifications

Shall be Two Large Compartments, CLEVELAND Convection Steamer, Gas-fired Steam Generator, Model 36-CGM-16-300, NickelGuard, 300M BTU, \_\_\_ gas, \_\_\_ volts, \_\_\_ Hz, single phase. 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 only for compartment controls (MC)
- 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 Connection (RGT)

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Each compartment has capacity for:

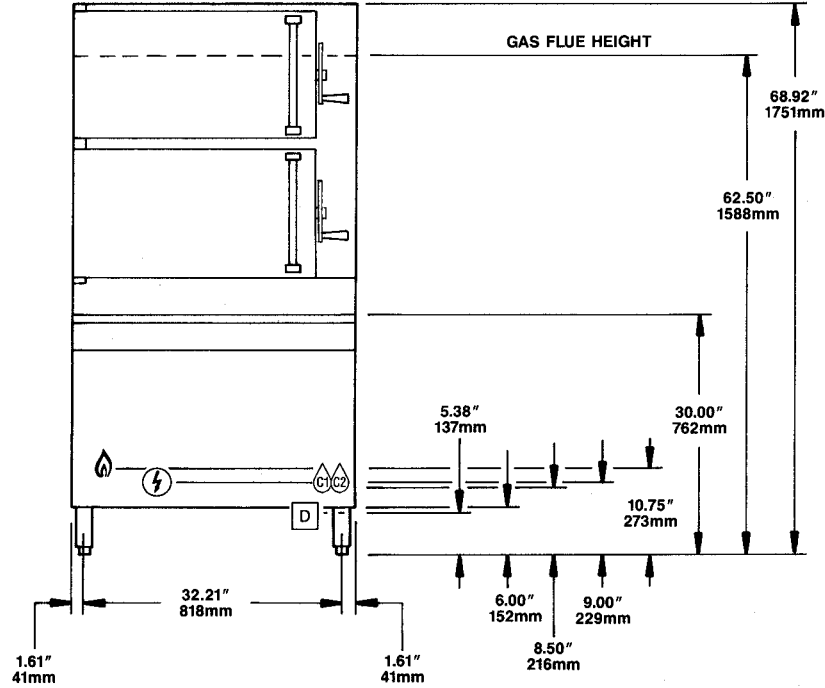
- Eight, 12" x 20" x 2½" deep Cafeteria Pans. Can accommodate 18" x 26" Bun Pans.

**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.



GAS		ELECTRIC	WATER	DRAINAGE	CLEARANCE
NATURAL	PROPANE	115V-1 PH	35 psi minimum 60 psi maximum cold water	1½" IPS common drain. Do not connect any other units to this drain.	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service access)
Piping-1" IPS Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	Piping-1" IPS Supply pressure: 12.00" W.C. minimum 14.00" W.C. maximum	25 watts per compartment. 50 watt Steam Generator Control. ** Do not connect to GFI outlet. See note below.	1/4" NPT Condenser feed 3/8" NPT Boiler feed	Floor Drain must be located outside the confines of the equipment base. Drain line must be vented. Do not use PVC pipe for drain.	<b>For use in non-combustible locations.</b> <b>Contact factory for variances to clearances</b>
Manufacturer must be notified if unit is to be used above 2,000 ft. altitude.					

**NOTES:**  
 \*\*DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMMENDS GAS FIRED 120 VOLT STEAMERS BE HARD WIRED DIRECTLY TO ELECTRICAL SYSTEM.  
 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 (AGA, CGA).