Cleveland

PRESSURE/CONVECTION STEAMERS

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

SteamPro XVI® *PRESSURE/CONVECTION STEAMERS*

LARGE COMPARTMENTS, HIGH VOLUME
48 KW ELECTRIC STEAM GENERATOR
36" WIDE CABINET BASE DESIGN

MODEL: ☐ *36-PCEM-48*

Cleveland Standard Features

- Cooking Capacity for up to eight 12˝ x 20˝ x 2½˝ deep Cafeteria Pans per compartment, or four 12˝ x 18˝ Bun Pans.
- Each compartment can operate independently as a pressure steamer, or as a convection steamer, user selectable.
- **In the Convection Mode;** Pressureless cooking with convection steam, permitting doors to be opened while cooking continues.
- **In the Pressure Mode**; door is locked and sealed, compartment operates at 5 psi steam pressure for faster cooking.
- 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 (Convection only) 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, controls on the right.
- **Heavy duty Stainless Steel Base Frame.**
- **Electric Steam Generator:** Automatic Water Fill on start up.
- **Automatic Generator Drain at shutdown:** Contains "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.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.

Shown with optional Electronic Timer

Short Form Specifications

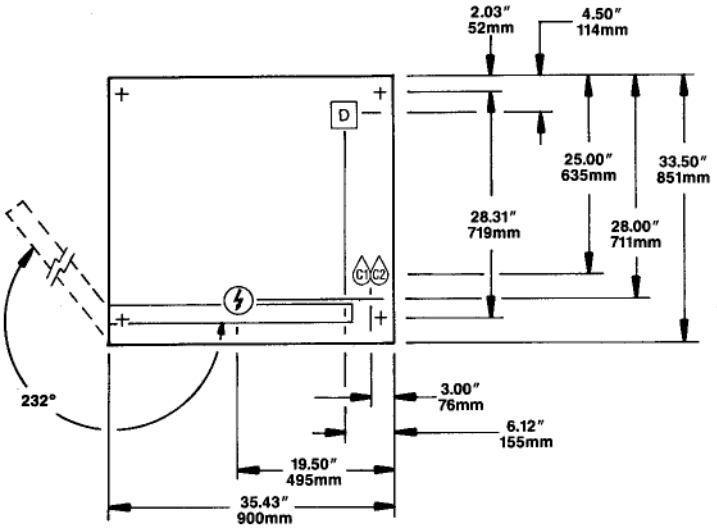
Shall be Two Compartments, CLEVELAND Pressure/Convection Steamer, Electric Steam Generator, Model 36-PCEM-48, 48 KW Electric; ____ volts, ____ Hz, ____ phase, 3 wire. Pressure/Convection Modes to be selectable at user's option with no restrictions as to any combination of modes.Type 304 Stainless Steel 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. Separate visual indication for each operational mode.

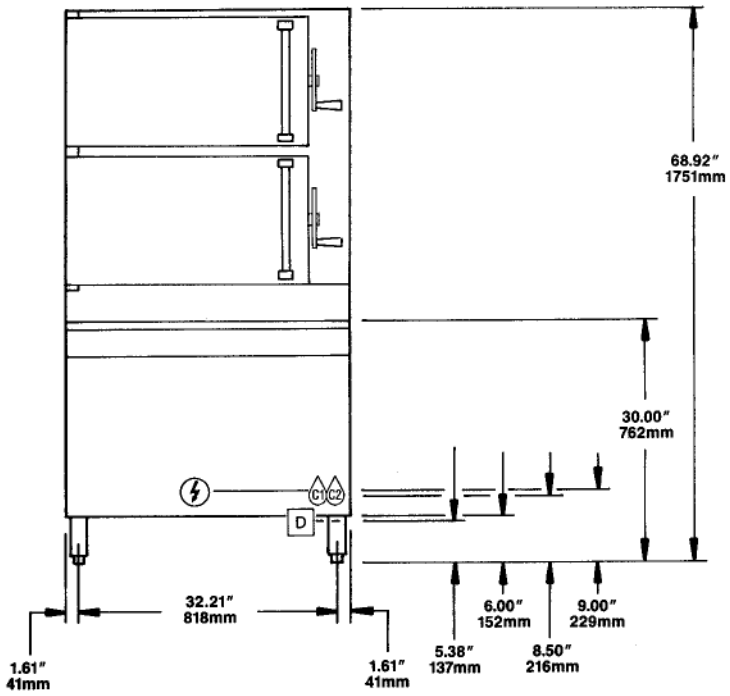
Options & Accessories

- ❒ Electronic Timer with Compensating Load Feature. (ETC)
- ❒ Cafeteria pans in depths of 1˝, 2½˝, 4˝ and 6˝
- ❒ 18˝ x 26˝ Bun Pans
- ❒ Voltages other than standard (see back page)
- ❒ Correctional Packages
- ❒ Boiler Descaling Pump Kit (107142)
- ❒ Water Filters

1333 East 179 St.,
Cleveland, Ohio, U.S.A. 44110
Tel: 1-216-481-4900
Fax: 1-216-481-3782
Web Site: www.ClevelandRange.com
Email: Steam@ClevelandRange.com

Manitowoc





- Each compartment has capacity for:
  Eight, 12″ x 20″ x 2½″ deep Cafeteria Pans. Can accomodate 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, 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 (C)	DRAINAGE [D]	CLEARANCE
Cold Water Inlet 35 psi minimum 60 psi maximum (C1) 1/4″ NPT Condenser feed (C2) 3/8″ NPT Boiler feed	**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, UL/NSF#4 and CSA.