

### SteamPro XVI® PRESSURE/CONVECTION STEAMERS

MODEL:  36-PCSM

LARGE COMPARTMENTS, HIGH VOLUME  
 STEAM COIL 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 18" x 26" 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 results.
- 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).
- **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 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**
- **Steam Coil Generator:** Automatic Water Fill on startup. Minimum 40 psi incoming steam pressure required with a ¾" steam line.
- **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 (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).
- **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.



Shown with optional Electronic Timer

#### Short Form Specifications

Shall be Large Compartments, CLEVELAND Pressure/Convection Steamer, Steam Coil Steam Generator, Model 36-PCSM, 115V, 60 Hz, single phase. 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 cycle 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
- Additional Pressure Reducing Valve (PRV)
- Moisture Separator Trap (MS)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters

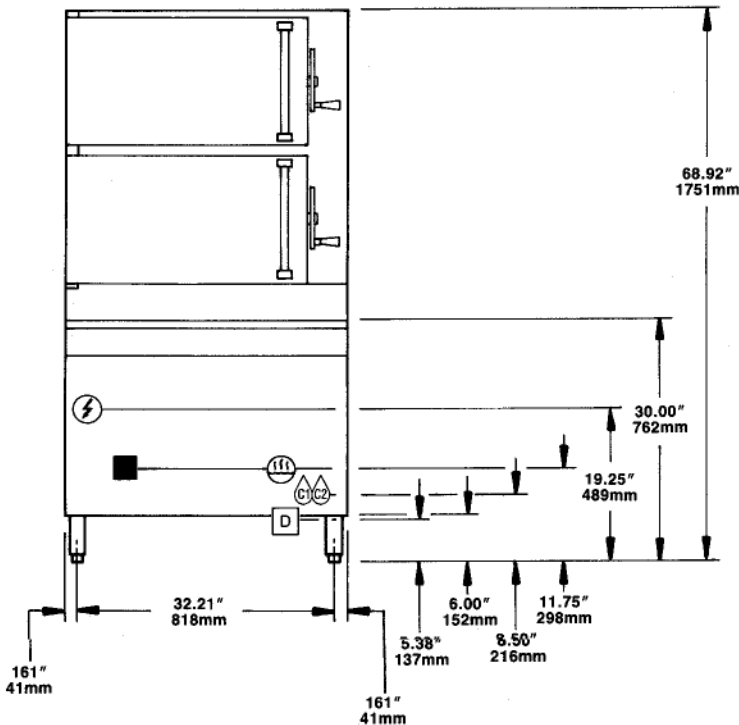
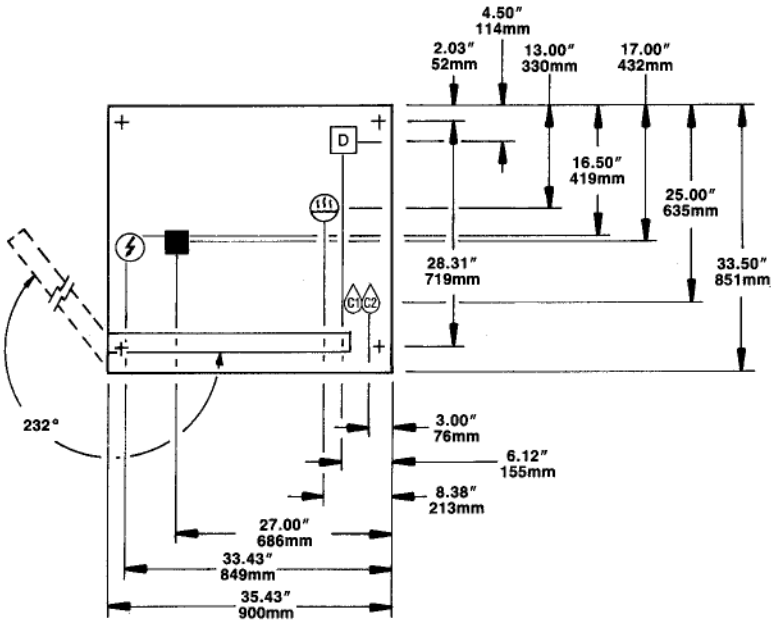
- Each compartment has capacity for: Eight, 12" x 20" x 2½" deep Cafeteria Pans. Can accommodate four, 18" x 26" Bun Pans.
- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland Range equipment is built to comply with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



STEAM COIL (iii)	WATER (C)	DRAINAGE (D) & (■)	ELECTRIC (⚡)	CLEARANCE
Steam Supply Piping: • ¾" IPS minimum for 40 to 50 psi. • For pressure above 50 psi, a Pressure Reducing Valve must be specified.	35 psi minimum 60 psi maximum ¾" IPS cold water. ¾" NPT Condenser feed ½" NPT Boiler Feed	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) <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.