

## CLASSIC CONVECTION STEAMERS 15 PSI BOILER BASE STYLE

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

### **Cleveland Classic Series** CONVECTION STEAMERS

*TWO COMPARTMENT, PRESSURELESS  
PLUS ONE 6 GALLON TILTING KETTLE  
STEAM COIL GENERATOR, 42" WIDE CABINET BASE DESIGN*

**MODEL:**  42-CKSM

#### **Cleveland Standard Features**

- Cooking Capacity for up to six 12" x 20" x 2½" deep Cafeteria 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 and a cold water condenser for superior cooking results.
- **Instant Steam Standby Mode:** Holds generator at steaming temperature. Allows unit to start cooking instantly.
- **Durable 14 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 top & bottom enhance 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.
- **Exclusive "Cool to the Touch" Compartment Door Design:** Free floating inner door with reversible door gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism provides greater reliability.
- **Left Hand Door Hinging:** Compartment Doors hinged left, controls and Kettle on the right.
- Modular Cabinet Base with Hinged Door.
- **Steam Coil Generator:** Automatic Water Fill on start up. Minimum 35 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
- 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.
- 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.
- Table Top includes 2" deep Drain Trough with ¾" Drain and Grate.
- 6 gallon Tilting Kettle made of type 304 Stainless Steel, ¾ jacketed Kettle includes:
  - Trunnion mounted Steam Control Valve
  - 50 psi kettle Steam Jacket Rating
  - Lift Off Cover
  - Double Pantry Faucet with Swing Spout



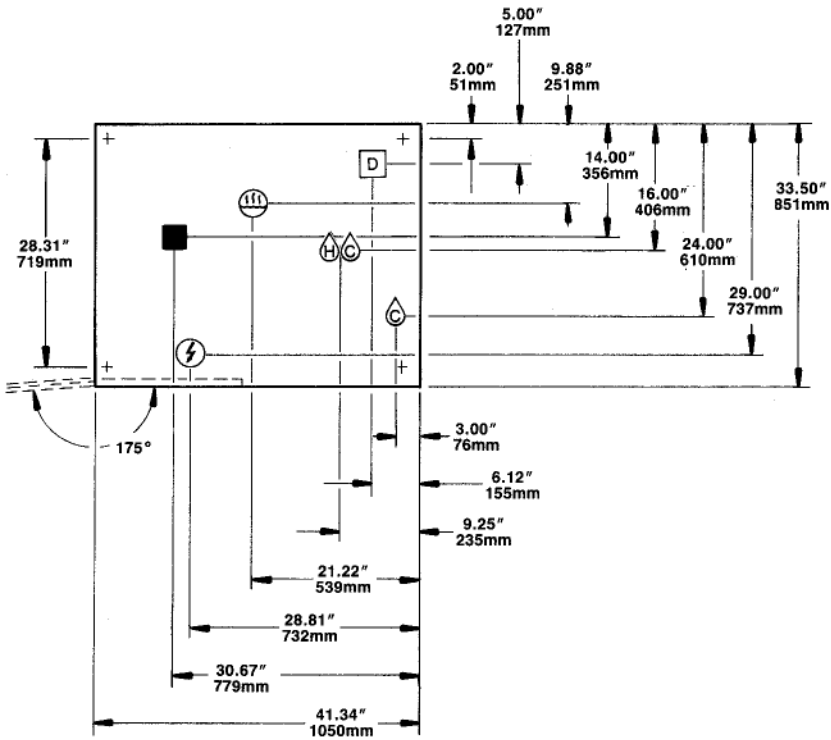
Shown with optional  
Electronic Timer

#### **Short Form Specifications**

*Shall be Two Compartments, CLEVELAND Convection Steamer, plus one 6 gallon Direct Steam, tilting, kettle, Model 42-CKSM, Steam Coil Steam Generator, 115 volts, single phase. Solid State Controls operate timing, water level and safety functions. Steam Generator with Automatic Water Fill on start-up and Automatic Blowdown with additional Manual Drain Valve. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.*

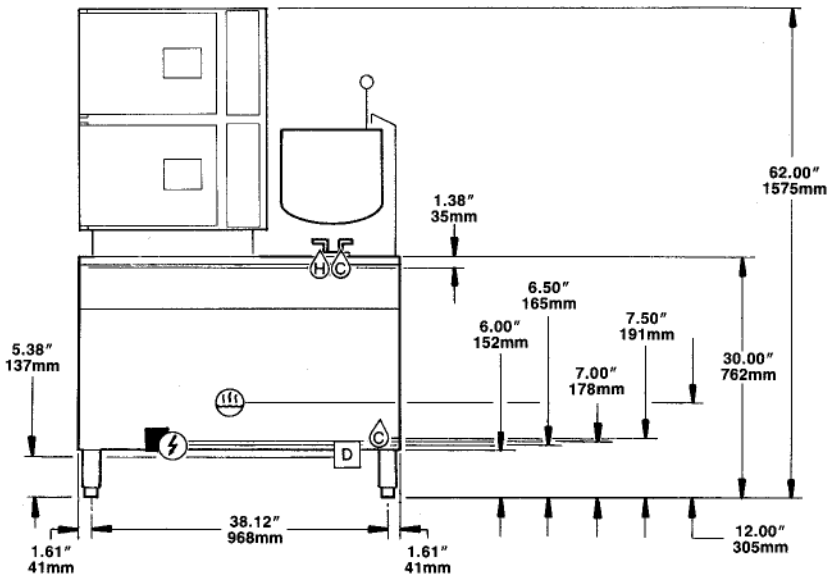
#### **Options & Accessories**

- Right Hand Door Hinging, Controls and Kettle on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- ON/OFF Steam Switch only for compartment controls (MC)
- Compartment Door Steam Shut Off Switch (SCS)
- Cafeteria pans in depths of 1", 2½", 4" and 6"
- Additional Pressure Reducing Valve, 50-120 psi (PRV)
- Moisture Separator Trap (MS)
- Stainless Steel Base Frame (FSS)
- Type 316 Stainless Steel Liner for high acid products (316-6G)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters



**ACTUAL CAPACITIES:**  
 Kettle 6 gallons/23 liters or 192, 4 oz. servings.  
 • Other size servings may be calculated.  
 Each compartment has capacity for:  
 • Three, 12" x 20" x 2½" or six, 12" x 20" x 1" deep Cafeteria 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.



**NOTE:** When ordering optional reverse door openings: Control Panel, door openings, cooking compartments, Kettle, Double Pantry Faucet and Swing Spout are located opposite that shown.

STEAM COIL (ii)	WATER (C & H C)	DRAINAGE (D)	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" NPT Cold Water Inlet 35 psi minimum 60 psi maximum ¼" NPT hot and cold water for Swing Spout	1 1/2" IPS common drain. Do not connect other units to this drain. Do not use PVC pipe for drain. Condensate Return Drain Line ■ ¾" IPS. Do not connect to common drain.	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.

**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 and CSA.