

TWO COMPARTMENT, PRESSURELESS GAS FIRED STEAM GENERATOR, WITH NICKELGUARD™, 200M BTU, 36" WIDE CABINET BASE DESIGN

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Classic Series Convection Steamers, 15 PSI Boiler Base Style

Models

- 36-CGM-300



Shown with optional Electronic Timer

Short Form Specifications

all be Two Compartments, CLEVELAND Convection Steamer, Model 36-CGM-_____, Gas-fired Steam Generator, Nickelguard™, _____ M BTU. Solid State Controls operate timing, water level and safety functions. Steam Generator with Automatic Water Fill on start-up, Automatic Blowdown with additional Manual Drain Valve and Electronic Spark Ignition. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.

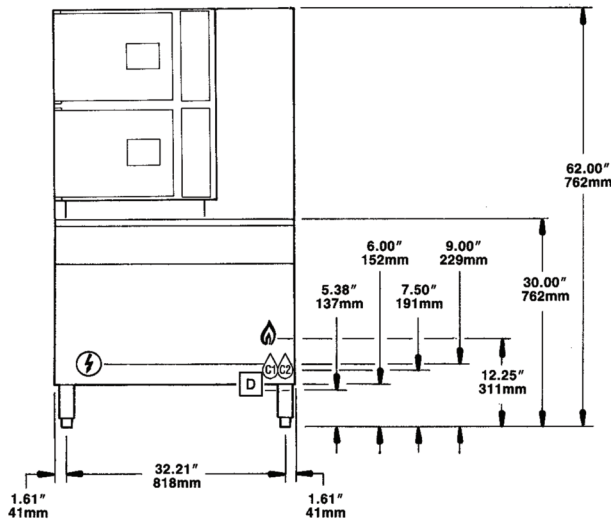
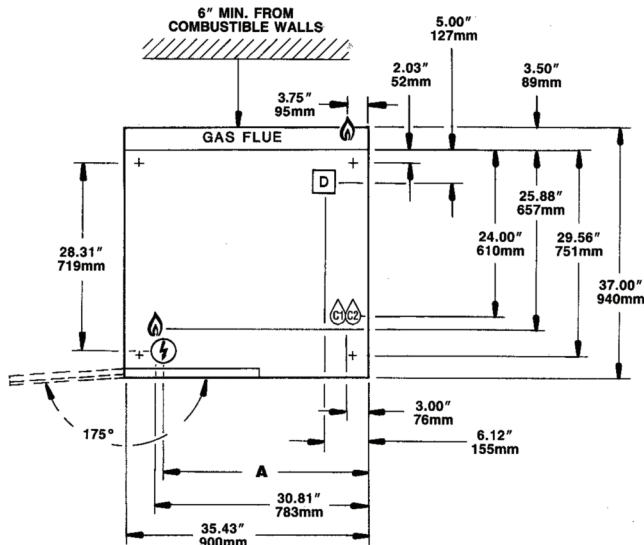
Standard Features

- Cooking Capacity for up to six 12" x 20" x 21 1/2" 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 on the right.
- Modular Cabinet Base with Hinged Door.
- 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 Controls: 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- 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)
- Compartment Door Steam Shut Off Switch (SCS)
- Stainless Steel Base Frame (FSS)

Options & Accessories

- Cafeteria pans in depths of 1", 2 1/2", 4" and 6"
- Power Take Off Kit (GPTO), Kettle Interconnecting Kit (IMK)
- Stainless Steel Insulated Flue Cover (SSF)
- Quick Disconnect for gas line (QDC)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters



NOTE: When ordering optional reverse door openings: Control Panel, door openings, and cooking compartments are located opposite that shown above and positioned on right hand side of base.

COMPARTMENT HAS CAPACITY FOR:

- Three, 12" x 20" x 2 1/2" deep Cafeteria Pans







WATER QUALITY REQUIREMENTS (Boilers, Generators)

TTDS:	50-250 ppm
Hardness:	50 - 200 mm (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl ₂ (free chlorine):	max 0.1 ppm
SiO ₂ (silica):	max 13 ppm
NH ₂ Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

SHIPPING WEIGHTS & DIMENSIONS

Weight	Width	Depth	Height
744 lbs	44"	42"	80"

	BTU RATING	INCHES	mm
A	200	29.65	753
	300	25.03	636

GAS 		ELECTRIC 	WATER 	DRAINAGE 	CLEARANCE
NATURAL	PROPANE				
3/4" IPS for 200,000 BTU or less. 1.00" IPS for 250,000 BTU or more. Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	3/4" IPS for 200,000 BTU or less. 1.00" IPS for 250,000 BTU or more. Supply pressure: 12.00" W.C. minimum 14.00" W.C. maximum	25 watts per compartment. 50 watts for Steam Generator Control. ** Do not connect to GFI outlet. See note below.	1/4" NPT Cold Water Inlet 35 psi minimum 60 psi maximum  Condenser feed  Boiler feed	The Floor Drain must be located outside the confines of the equipment base. 1 1/2" IPS common drain. Do not connect other units to this drain. Do not use PVC pipe for drain.	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service access) For use in non-combustible locations. Contact factory for variances to clearances
Manufacturer must be notified if unit will 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 and CSA (AGA, CGA).

(NOT TO SCALE)