

TWO COMPARTMENT, PRESSURELESS, ELECTRIC STEAM GENERATOR, 24, 36 OR 48 KW, 24" WIDE CABINET BASE DESIGN

Project
Item
Quantity
FCSI Section 11400
Approved
Date

Models

- 24-CEM-24
- 24-CEM-48
- 24-CEM-36



Short Form Specifications

Shall be Two Compartments, CLEVELAND Convection Steamer, Model 24-CEM-Electric Steam Generator, ____ _ KW, _ _ phase, 3 wire. Solid State Controls operate timing, water level and safety functions. Electric 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.

Standard Features

- Cooking Capacity for up to six 12" x 20" x 21/2" 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.
- Electric Steam Generator: 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
- 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.

Options & Accessories

- Cafeteria pans in depths of 1", 21/2", 4" and 6"
- · Voltages other than standard
- Power Take Off Kit (EPTO), Kettle Interconnecting Kit (IMK)
- · Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters

Series Convection Steamers, 15 PSI Boiler Base Style

KE004046-20



COMPARTMENT HAS CAPACITY FOR:

• Three, 12" x 20" x 21/2" 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				
Cl2 (free chlorine):	max 0.1 ppm				
SiO2 (silica):	max 13 ppm				
NH2Cl: (mono-chloramine)	max 0.1 ppm				
Total Alkalinity:	50 - 100 ppm				
Water Pressure	35 - 80 PSI				
Temperature:	max 104°F				

28.31" 28.31" 719mm 24.00" 705mm 24.00" 851mm 610mm 6.12" 155mm 7.69" 195mm

62.00" 1575mm 1575mm 5.38" 7.50" 30.00" 137mm 191mm 762mm 20.40" 1.61" 41mm

	IIPPING & DIMEN			
Model	Weight	Width	Depth	Height
24-CEM-24	541 lbs	30"	43"	68"

ELECTRIC 3													
KW	Volts	Watts	Ph	Amps	Wire	П	KW	Volts	Watts	Ph	Amps	Wire	
24	208	21,500	3	59.7	3	- 3	36	208	32,200	3	89.5	3	_
	220	24.000	3	63.1	3	- .		220	36,000	3	94.6	3	_
		,	_			-		240	36,000	3	86.7	3	- 1
	240	24,000	3	57.8	3	_ `		440	30,200	3	39.7	3	⁻
	440	20,200	3	26.5	3	_ .		480	36,000	3	43.4	3	_
	480	24,000	3	28.9	3	- 2	48	208	42,900	3	119.2	3	-
						1		220	48,000	3	126.1	3	- I
								240	48,000	3	115.6	3	_
								440	40,300	3	52.9	3	_
								480	48,000	3	57.8	3	_

NOTE: When ordering optional reverse door openings: Control Panel, door openings and cooking compartments are opposite that shown.

WATER ©	DRAINAGE	CLEARANCE
1/4" NPT Cold Water Inlet 35 psi minimum 60 psi maximum (c) Condenser Feed (c) 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 acess) 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 and NSF.

(NOT TO SCALE)



