

# SteamCraft® Power 10

Two Compartment Floor Model Design, Gas Steam Generators,  
240M BTU's, 24" Wide Modular Design

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

SteamCraft® Generator Style High Speed Convection Steamers

## Models

- 24-CGP-10



## Short Form Specifications

Shall be CLEVELAND, SteamCraft® Power 10, two compartments, Floor Model Steamer, Model 24-CGP-10. Single, large capacity Gas-fired Pressure Steam Generator, 240M BTU input. Exclusive Automatic Water Level Float design. Steam Generator with Automatic Water Fill on start up, Automatic Generator Blowdown, Electronic Spark Ignition and Generator Standby for instant steam. Choice of Compartment Controls, Manual By Pass Operation Mode. Exclusive Cold Water Condenser design.

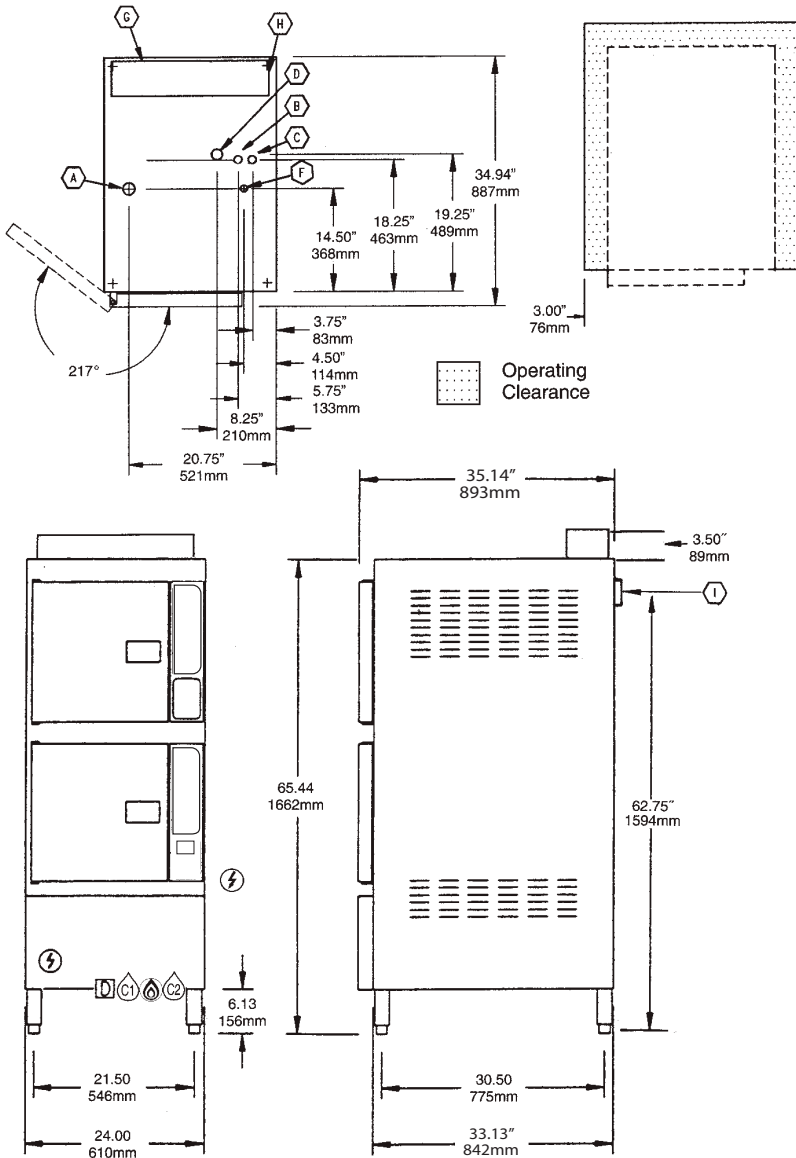
## Standard Features

- Pressureless cooking permits doors to be opened during operation. Capacity for up to ten 12" x 20" x 21/2" deep Cafeteria pans, five each compartment.
- Exclusive PowerPak Gas Steam Generator: High Efficiency Forced Air (Power Burner) Gas Fired Boiler has 240,000 Btu's Input, produces 180 lbs of steam per hour. 10-12 PSI operating generator pressure. Steam generator is equipped with a High-Limit Pressure Safety Switch, 15 psi Safety Valve and a Secondary Low Water Shut Off Safety standard. Fully insulated rear mounted steam generator. Gas Pressure Regulator and Control Valve included standard.
- Boiler Descaling Port Connection: Inlet and Outlet descaling port connections for use with the Descaling Pump
- Instant Steam Stand By Mode: Holds generator at a steaming temperature. Allows unit to start steaming instantly.
- Durable 14 Gauge, Stainless Steel Construction: For compartment door, cavity and cabinet frame.
- Two 60 Mechanical Timers with ON/OFF Main Power Switch with a Heat On, Low Water Indicator Lights and High Temperature Safety Light and Shut-off (Reset Light).
- Main Power On/Off Switch: Controls the electric power and automatically fills the generator with water. A separate Steam Switch ignites the burners via a fully automatic Electronic (pilotless) Spark Ignition.
- Exclusive Steam Cooking Distribution System: Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, easy to 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. Reversible Door Gasket.
- Automatic Boiler Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Float for Water Level Control: Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral buildup.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door mechanism for reliability.
- Condensate Drip Trough: Provided under lower compartment door to collect condensate.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- CSD-1 Compliant
- SCS Steam Cut off switch standard

## Options & Accessories

- Boiler Descaling Pump Kit (107142)
- Electronic Timer with Compensating Load Feature (ETC)
- Power Take Off Kit (GPTO-10)
- Kettle Interconnecting Kit (IMK-)
- Cafeteria Pans in depths of 1", 21/2", 4" and 6"
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Water Filters
- Correctional Packages

KE004046-27



**COMPARTMENT HAS CAPACITY FOR:**

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

WATER QUALITY REQUIREMENTS (Boilers, Generators)	
TTDS:	50-250 ppm
Hardness:	50 - 200 mg (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

SHIPPING WEIGHTS & DIMENSIONS			
Weight	Width	Depth	Height
852 lbs	49"	41"	78"

TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS		
10 — 12" x 20" x 2 1/2" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply (B) Cold Water Supply for Condenser 3/8" Dia. NPT (C) Cold Water Supply for Generator and Water Injection. 3/8" Dia. NPT (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (installation required)	(D) Drain: 1.50" Dia. (F) Gas Supply .75" Dia.	(G) Flue Gas Exhaust from Boiler (H) Flue Diverter (I) Power Take Off Connection 3/8" Dia. IPS

GAS (A)	ELECTRIC (E)	COLD WATER (C1, C2)	DRAINAGE (D)	CLEARANCE						
240,000 BTU - Piping 1 1/2" IPS Line Size, 1/2" Connection <table border="1"> <thead> <tr> <th colspan="2">SUPPLY PRESSURE</th> </tr> <tr> <th>NATURAL</th> <th>PROPANE</th> </tr> </thead> <tbody> <tr> <td>4.00" W.C. minimum 14.00" W.C. maximum</td> <td>12.00" W.C. minimum 14.00" W.C. maximum</td> </tr> </tbody> </table> Manufacturer must be notified if unit will be used above 2,000 ft. altitude.	SUPPLY PRESSURE		NATURAL	PROPANE	4.00" W.C. minimum 14.00" W.C. maximum	12.00" W.C. minimum 14.00" W.C. maximum	115V - 1 Phase 1 Fan & Controls - 150 Watts ** Do not connect to GFI outlet. See note below.	35 psi minimum 60 psi maximum (C1) 3/4" NH-F (Garden Hose Thread) (C2) 3/4" NH-F (Garden Hose Thread)	1 1/2" IPS-M Do not connect other units to this drain Drain must not be located beneath the steamer itself. Preferred floor drain location should be a minimum distance (from the unit) of at least 12" from the left side, 12" from the right side, 6" from the front and 6" from the rear Do not use PVC pipe	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.
SUPPLY PRESSURE										
NATURAL	PROPANE									
4.00" W.C. minimum 14.00" W.C. maximum	12.00" W.C. minimum 14.00" W.C. maximum									

**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 U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)