

# SteamCraft® Ultra 10

TWO COMPARTMENT FLOOR MODEL DESIGN PRESSURELESS  
CONVECTION STEAMER GAS STEAM GENERATORS, 125M BTU

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

SteamCraft® Generator Style High Speed Convection Steamers

## Models

- 24-CGA-10



Shown with optional  
Electronic Timer

## Short Form Specifications

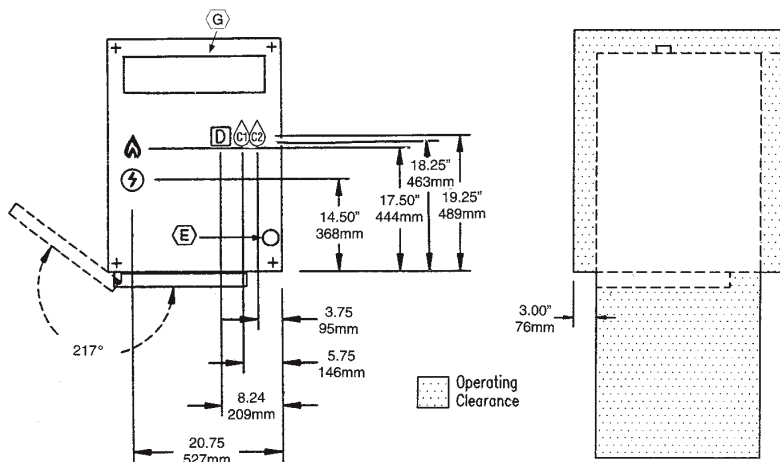
Shall be CLEVELAND, SteamCraft® Ultra 10, two compartments, Floor Model Steamer, Model 24-CGA-10, single, large capacity Gas-fired Atmospheric Steam Generator, 125M BTU input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up, Automatic Generator Blowdown, Electronic Spark Ignition and Generator Stand-by for instant steam. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

## Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Innovative PowerPak Gas Steam Generator: Unique 125,000 BTU, 80% efficient Vertical Atmospheric Generator Design, only uses 75M BTU when one compartment is used. Strong 14 Gauge Stainless Steel Construction. Large 7.5 gallon generator reservoir for high speed cooking production. Fully insulated rear mounted steam generator.
- Easy Access Cleaning Port: Generator Cleaning Port located on the outside, top of the unit.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, 304 Stainless Steel Construction: For compartment door, cavity and steam generator.
- Two 60 Minute Electro-Mechanical Timers and Switches for manual operation: Audible signal for cooking time completion. (MCS)
- Main Power On/Off Switch: Automatically fills generator with water, then ignites gas burners via a fully automatic Electronic Spark Ignition (pilotless) to start generator.
- 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, 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.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Probe 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 Latch mechanism for reliability.
- Condensate Drip Trough: Provide 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.
- SCS Steam Cut off switch standard.

## Options & Accessories

- Right hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- Dissolve® liquid descaling kit. USDA and FDA approved (10617413)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Propane Gas (PG)

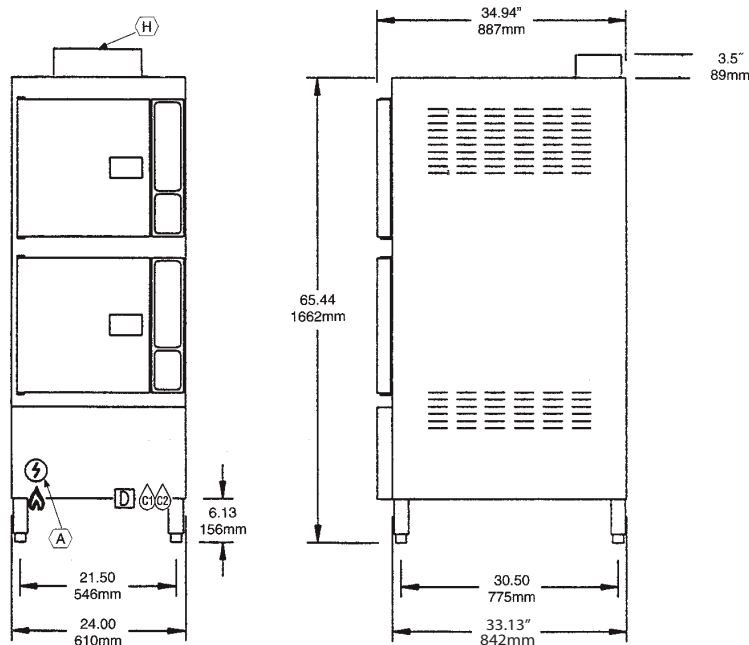


**COMPARTMENT HAS CAPACITY FOR:**

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

**WATER QUALITY REQUIREMENTS  
(Boilers, Generators)**








TTDS:	50-250 ppm
Hardness:	50 - 200 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



**SHIPPING WEIGHTS  
& DIMENSIONS**

Weight	Width	Depth	Height
540 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	(D) Drain: 1.50" Dia.	(G) Flue Gas Exhaust from Boiler
	(B) Cold Water Supply for Condenser 3/8" Dia. NPT	(E) Inlet for Generator Deliming Solution	(H) Flue Diverter (if required)
	(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)	(F) Gas Supply .75" Dia.	

GAS 	ELECTRIC 	COLD WATER  	DRAINAGE 	CLEARANCE														
75,000 BTU - 1 Compartment, 125,000 BTU - 2 Compartments	1 Fan & Controls, 1 Phase	35 psi minimum 60 psi maximum	1½" dia.  Do not connect other units to this drain	Right - 3", Left - 3", Rear - 3"														
<table><tr><th colspan="2">SUPPLY PRESSURE</th></tr><tr><th>NATURAL</th><th>PROPANE</th></tr><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></table>		SUPPLY PRESSURE		NATURAL	PROPANE	4.00" W.C. minimum 14.00" W.C. maximum	12.00" W.C. minimum 14.00" W.C. maximum	<table><tr><th>Volts</th><th>Watts</th><th>Amps</th><th>Wire</th></tr><tr><td>120</td><td>200</td><td>2.0</td><td>2</td></tr></table>	Volts	Watts	Amps	Wire	120	200	2.0	2	<p>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</p> <p>Do not use PVC pipe</p>	(12" on control side if adjoining wall or equipment is over 30" high for service access)
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Manufacturer must be notified if unit will be used above 2,000 ft. altitude.	** Do not connect to GFI outlet. See note below.	<p> ¾" Dia. NPT for Generator (for water treatment connection)</p> <p> ¾" Dia. NPT for Condenser</p>		Contact factory for variances to clearances.														

**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)