

Gemini 10 SST

TWIN, INDEPENDENT GAS-FIRED GENERATOR WITH
STEAMSAVER™ TECHNOLOGY AND ENERGY STAR APPROVED

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

High Efficiency Generator Style Gas Convection Steamer

Models

- 24CGA10.2ES



Standard Features

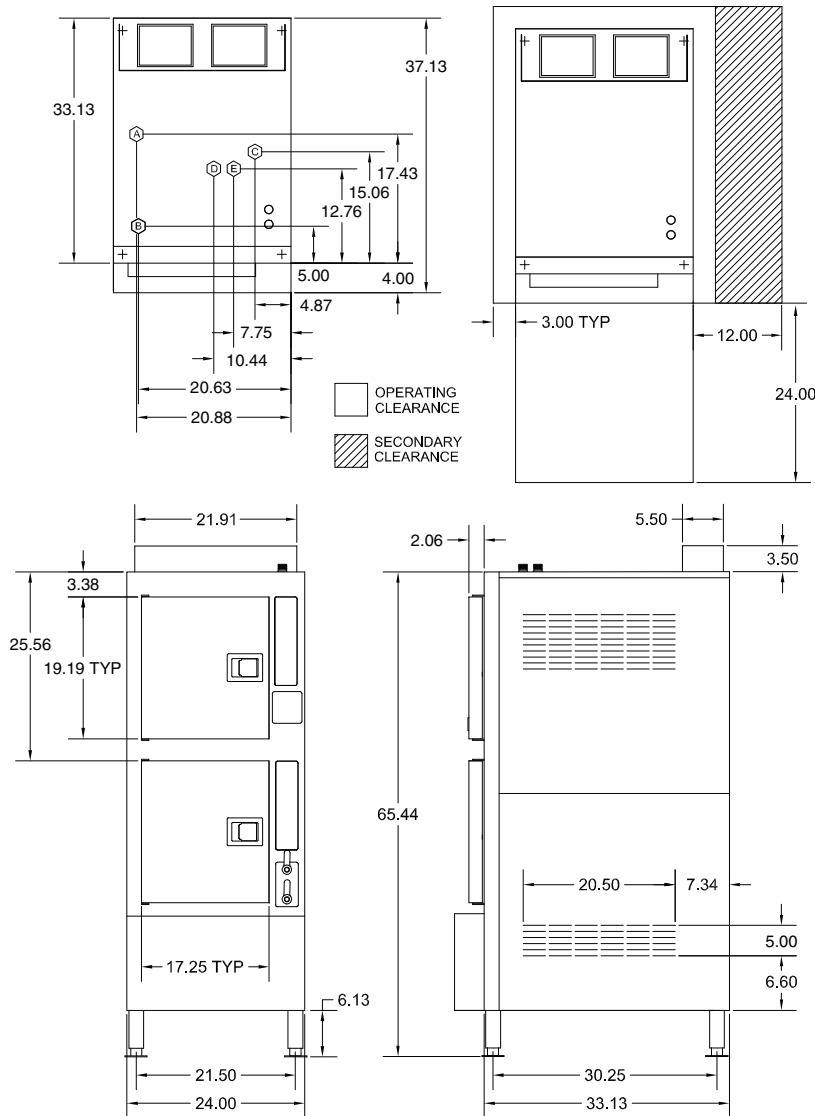
- Exclusive SteamSaver™ Technology (SST) is an energy and water saving compartment design that automatically controls steam production based on the type and volume of food being prepared. The Gemini SST with its high efficiency forced air gas generator design allows enough steam to be produced for proper cooking times while minimizing energy use and saving water
- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (50,000 BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a deliming port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides and airtight seal, reversible door gasket for extended life
- Exclusive Gemini Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even-high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- 6" Stainless Steel Adjustable Legs with Flanged Feet
- Approvals: CSA (formerly AGA), U.L/NSF#4 and Energy Star
- Compartment Steam Shut-Off Switch when compartment door is opened

Short Form Specifications

Shall be Cleveland Gemini 10 SST Model 24CGA10.2ES, Two compartment steamer with SteamSaver™ Technology and Energy Star approved, Independent steam generators, 50,000 BTU's input per compartment. "SureCook" electro mechanical timer with load compensating feature. Gas valve and water level control system. Exclusive remote probe-type water level controls. Exclusive Brass "Steam Jet" distribution system. Two-piece free-floating compartment door. 14 gauge stainless steel cavity and door. Pullout service drawer for controls and Gemini Drain/Power Control System.

Options & Accessories

- Electronic Timer with Compensating Feature (ETC)
- Dissolve® Descale Solution, 6 one gallon container w/ quart markings (106174)
- Water Filters (9797-21 KleenSteam II)
- Propane Gas


COMPARTMENT HAS CAPACITY FOR:

- Five, 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
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

Energy Star Data

	(Heavy Load #3 Red Skin Potatoes)	
	24CGA10.2ES	24CGA6.2SE5
Cooking Time (min)	25.8	3.6
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.7%	39.3%
Energy Consumption (Btu/kW) h	127.9	99.6
Cooking Energy Rate (Btu/kW) h	47,683	37,657

Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @

<http://www.fishnick.com/saveenergy/tools/calculators/>

**SHIPPING WEIGHTS
& DIMENSIONS**

Weight	Width	Depth	Height
548 lbs	49"	41"	78"

A GAS			B ELECTRIC	COLD WATER	CLEARANCE	C DRAINAGE
1-1/4" IPS line size, 3/4" connection			115V-1Phase, 60 Hz.	35 PSI minimum	RIGHT = 12.00" for service	2" dia. OD
NATURAL	PROPANE	BTU	2 Fans & controls	60 psi maximum	SIDES = 3.00"	Do not connect other units to this drain. Drain must be free air vented. Drain plumbing must be able to withstand 140°F (60°C). The drain must not be located beneath the steamer itself.
Piping 3/4" NPT	Piping 3/4" NPT	50,000 each	150 watts each	(1) 1/2" dia. IPS for D Condenser	REAR = 3.00"	
Supply pressure	Supply pressure	Generator		(1) 3/8" dia. IPS for E Generator	FRONT = 24.00"	
4.50" W.C. Min.	11.00" W.C. Min.					
14.00" W.C. Max.	14.00" W.C. Max.	100,000 total				
Manufacturer must be notified if unit will be used above 2,000 feet						

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 UL/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)