

CONVECTIONPRO XVI®, TWO LARGE COMPARTMENTS, PRESSURELESS, 48 KW ELECTRIC STEAM GENERATOR, 36" WIDE CABINET BASE DESIGN

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

Classic Series Convection Steamers, 15 PSI Boiler Base Style

Models

- 36-CEM-16-48



Shown with optional
Electronic Timer

Short Form Specifications

Shall be Two Large Compartments, CLEVELAND Convection Steamer, Model 36-CEM-16-48, 48 KW Electric; _____ volts, _____ Hz, _____ phase, 3 wire. Solid State Controls operate timing, water level and safety functions. Type 304 Stainless Steel cooking compartment. Insulated cooking compartments. One 60 minute Mechanical Timer with Touch Control per compartment. Audible and Visual Signals for completion and steam shut-off.

Standard Features

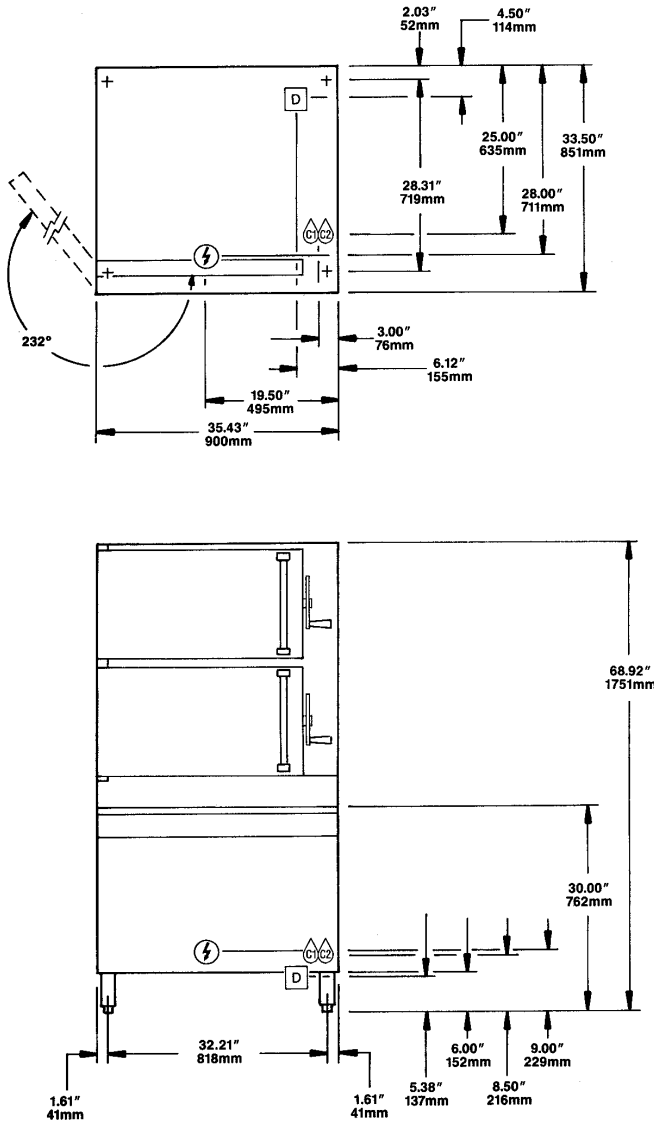
- Cooking Capacity for up to eight 12" x 20" x 2 1/2" deep Cafeteria Pans per compartment, or four 12" x 18" Buns Pans.
- Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
- Solid State Controls operate water level and safety functions.
- Each compartment 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 10 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 bottom enhances 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.
- Heavy duty, one piece, solid compartment door design with replaceable door gasket.
- Left Hand Door Hinging: Compartment Doors hinged left, controls on the right.
- Modular Cabinet Base with Hinged Door.
- Heavy duty Stainless Steel Base Frame.
- 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 Gauge.
- 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.
- Compartment Door Steam Shut Off Switch.

Options & Accessories

- Electronic Timer with Compensating Load Feature. (ETC)
- Cafeteria pans in depths of 1", 2 1/2", 4" and 6"
- 12" x 18" Bun Pans
- Voltages other than standard (see back page)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters

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COMPARTMENT HAS CAPACITY FOR:

Eight, 12" x 20" x 2 1/2"	Cafeteria Pans or
Six, 12" x 20" x 4"	Cafeteria Pans or
Four, 12" x 20" x 6"	Cafeteria Pans or
Four, 18" x 26"	Bun 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
990 lbs	44"	42"	80"

ELECTRIC ⚡					
KW	Volts	Watts	Ph	Amps	Wire
48	208	42,900	3	119.2	3
	220	48,000	3	126.1	3
	240	48,000	3	115.6	3
	440	40,300	3	52.9	3
	480	48,000	3	57.8	3
	600	48,000	3	46.2	3

WATER ⚡	DRAINAGE ⚡	CLEARANCE
Cold Water Inlet 35 psi minimum 60 psi maximum 1/4" NPT Condenser feed 3/8" NPT 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 access) 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/NSF#4 and CSA.

(NOT TO SCALE)